

BLACK TRUFFLE RAVIOLES

Grilled onion and gravy sauce



Entrée



Serves

2



Cooking time

10 MN



INGREDIENTS

- 0.2Lb Saint Jean truffle ravioles
- 1 large onion
- 100ml gravy
- Drizzle of olive oil
- Parsley
- Salt
- Pepper

DIRECTIONS

PRÉPARATION

Fried onion:

- **Peel** the onion, **remove** the bottom and top then **cut** the onion in half vertically
- Over a high heat, put the olive oil in a frying pan and **fry the onion** halves on both sides
- Once they are nicely fried, **add** water half-way up the onions, **season** with salt, cover and **continue cooking** over a medium heat for about ten minutes
- **Drain** the onions and separate the slices without breaking them.
Keep warm

Ravioles:

- **Cook** the frozen truffle ravioles in unsalted **simmering water**
- After 2 minutes, **remove** the ravioles **with a slotted spoon** and add a drizzle of olive oil

Plating:

- Put a slice of fried onion in the center of the plate. Top with the truffle ravioles
- **Garnish** with a parsley leaf. **Pour** the gravy sauce around the onion
- **Season** with pepper and serve immediately