PASTIER FRANÇAIS
SAINT·JEAN
DEPUIS 1935

BLACK TRUFFLE RAVIOLES *Leek and Parmesan cream*

Dish

Serves

2

Cooking time

15 MN



INGREDIENTS

- **0.6Lb Saint Jean truffle ravioles**
- 1 large leek
- 1.4oz Parmesan PDO
- 100ml single cream
- 0.7oz butter
- Drizzle of neutral oil
- Salt
- Pepper

DIRECTIONS

PRÉPARATION

Caramelized leek pieces:

- **Wash** the leek, **remove** the roots and **cut** 6x1.5inch-thick pieces starting from the base of the leek
- In a hot pan with the neutral oil, **stand** the leek pieces up vertically and **cook** for a few minutes on each end until they are golden brown
- **Add** a piece of butter towards the end and **continue cooking** over a medium heat for a few minutes. The leek should be soft. Keep warm.

Softened leeks:

- **Finely chop** the remaining leek. **Keep** a few very finely chopped pieces of raw leek to one side
- Put a piece of butter, a glass of water, a little salt and the chopped leek in a frying pan. Cover and cook for 15 minutes
- **Remove** the lid and **continue cooking** until all the water has evaporated. Keep warm.

Parmesan cream:

- In a saucepan, **combine** the cream, the grated parmesan and 1oz of water.
- Bring to a boil. **Add** the leak fondue to the parmesan cream and keep warm. Ravioles :
- Cook the frozen truffle ravioles in unsalted simmering water
- After 2 minutes, remove the ravioles with a slotted spoon and add them to the Parmesan and leek cream

Plating:

- Put the ravioles in their Parmesan and leek sauce in the center of the plate
- Put 3 caramelized leek pieces on top, sprinkle with some finely chopped raw leek. Finish with a few Parmesan shavings. Season with peppper.