RAVIOLES DU DAUPHINÉ *Semi-cooked scallops, sweet garlic broth with saffron*

Dish	Serves	Preparation	Cooking time
	6	20MIN	10 MN



INGREDIENTS

- **1.1Lb Saint Jean Ravioles**
- 15 scallops
- 2 shallots
- 6.7 oz cream
- 10.5 oz oyster mushrooms
- 6 garlic gloves
- 5 oz white wine
- 1/2 bunch of parsley
- 8 saffron stands
- 5 oz water

DIRECTIONS

PRÉPARATION

Vegetables:

- **Wash** and **chop** the oyster mushrooms and parsley. **Peel** and **chop** the shallots.
- **Peel** the garlic.
- Put the garlic in cold water and bring to the boil. **Drain, rinse** and **repeat** three times.

Broth:

- **Cook** the garlic in the white wine in a covered pan over low heat.
- **Add** the cream, water and saffron and **cook** for 5-10 min.

Scallops and Ravioles:

- **Cut** the scallops in half. **Sweat** the shallots and then the oyster mushrooms. Season, **add** the parsley.
- **Poach** the ravioles in **simmering** water for **1 minute.**
- **Drain** the ravioles with a skimmer (ravioles are delicate, don’t use a colander). Then, **arrange** immediately on the plates.

Plating:

- **Place** five 1?2 scallops on each plate. **Garnish** with the oyster mushrooms.
- Generously **cover** with the boiling sauce to **cook** the scallops.

TIPS

You can make this recipe with chicken stock instead of water