



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



Entrée



Serves

6



Preparation

20MIN



Cooking time

10 MN



## INGREDIENTS

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

## DIRECTIONS

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### 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

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You can make this recipe with chicken stock instead of water