

RAVIOLES DU DAUPHINÉ *Crayfish flambé with Cognac*



Entrée



Serves

3



Cooking time

25 MN



INGREDIENTS

- 1.1Lb Saint Jean ravioles
- 12 crayfish
- 1 shallot
- 1 tomato
- A pinch of coriander seeds - 2 star anises
- 1 orange
- 1 lemon
- 1.7 oz Cognac - Lettuce
- Hazelnuts

DIRECTIONS

PRÉPARATION

Américaine sauce:

- Separate the heads from the tails of the crayfish and put the tails in the fridge. Then, roughly chop the shallot and tomato into large pieces.
- Use a peeler to make 2 pieces of orange and lemon peel.
- Lightly brown the crayfish heads, add the flavorings (shallot, tomato, lemon peel, orange peel, star anises, coriander seeds), sweat for a few seconds and then flambé with cognac.
- Cover with water and simmer for 25 minutes. Strain and reduce to a demi-glace consistency.

Crayfish:

- Steam the crayfish tails for 40 seconds then refresh immediately.
- Once cooled, peel them and cut them in half lengthwise.
- Brown the crayfish halves in a pan for a few seconds with a drizzle of olive oil.

Ravioles:

- Cook the frozen ravioles in unsalted simmering water for 2min. Strain the ravioles with a skimmer (ravioles are delicate, don't use a colander)
- Put the ravioles in a saucepan with the demi-glace Américaine sauce and a little olive oil to coat the ravioles.

Plating:

- Put the ravioles with Américaine sauce in a soup plate and arrange the crayfish halves prettily on top. Garnish with a few salad leaves and roasted hazelnuts.