DEEP FRIED GOAT'S CHEESE RAVIOLES *on a crisp salad with Parma ham chips*

Starter | Serves 4 | Preparation 20 MINUTES | Cooking time 15 MINUTES



INGREDIENTS

- **9 oz Saint Jean goat's cheese ravioles**
- 1 romaine lettuce
- 3.5 oz cherry tomatoes
- 2 oz snow peas
- 12 anchovy fillets
- 4 slices Parma ham
- 3.5 fl oz single cream
- 1 fl oz red wine vinegar
- 1 fl oz olive oil
- 1 oz grated Parmesan cheese,
- Salt and pepper

DIRECTIONS

- Preheat the oven to 390°F.
- Wash the lettuce, cherry tomatoes and snow peas. Cut the lettuce into large chunks, the tomatoes into quarters and slice the snow peas at an angle. Cook the snow peas for 1 minute in boiling salted water, then drain and refresh in ice water.
- Cut the ham slices in half lengthwise, then arrange between 2 sheets of parchment paper, then between 2 baking sheets. Bake for 10 min. Remove from the oven and put to one side to dry out.
- In a bowl, combine all the dressing ingredients and season with salt and pepper. Dress the romaine lettuce and divide between soup plates.
- Deep fry the ravioles for 30 seconds.
- Sprinkle them over the salad, then add the snow peas and tomatoes, the anchovy fillets, and finish with some ham chips.