FRIED RAVIOLES *with Pumpkin and Ginger Soup*

Serves

4

Preparation

20MIN



INGREDIENTS

- **1lb 2oz Saint Jean Dauphiné ravioles**
- 1 pumpkin (2,2 lb with the rind)
- 2 white onions
- 8.5 fl oz vegetable stock
- 2 tbsp olive oil
- 1 oz butter
- 1 inch piece of fresh ginger

DIRECTIONS

PREPARATION

- Thoroughly clean the pumpkin with a brush under running water to remove any dirt. Cut into small dice (without the rind) and set aside.
- Peel and finely chop the onions and ginger.
- In a saucepan, fry the onions and ginger with a drizzle of olive oil for a few minutes. Then add the diced pumpkin, salt and pepper. Leave to cook for a few minutes, add the vegetable stock and cover. Simmer for 20 minutes.
- When the soup is almost done simmering, deep fry the ravioles for 30 seconds.
- Once the pumpkin is soft, blend the vegetables and stock until smooth.
- Pour the soup into bowls and top with the deep-fried Saint Jean ravioles.