RAVIOLES *and scallop bake*

Serves

4

Cooking time

25MIN



INGREDIENTS

- **1lb 2oz Saint Jean Dauphiné Ravioles**
- 7 fl oz heavy cream
- 10 fl oz milk
- 4 oz grated Gruyère cheese
- 12 oz scallops
- Butter
- Salt and pepper

DIRECTIONS

PREPARATION

- Put the frozen ravioles in a baking dish
- Add the whole cream, the scallops you have fried in butter, salt and pepper and combine.
- Add a little milk if necessary to ensure the ravioles are covered.
- Sprinkle with grated Gruyère and bake for 25 minutes in a preheated oven at 410°F.
- Serve straight from the oven.