BLACK TRUFFLE RAVIOLES *cauliflower cream*

Dish

Preparation
45

Cooking time
30



INGREDIENTS

- **6.5 oz Saint Jean frozen**
- black truffe ravioles
- 2.2 oz cauliflower
- 1 tbsp heavy cream
- roasted hazelnuts
- chervil

DIRECTIONS

PREPARATION

- Cook the cauliflower in salted water for 20-25 minutes
- Blend it with the cream and a little bit of cooking water
- Season with salt and pepper
- Poach the ravioles for 2 minutes in simmering water (do not let boil) and remove the ravioles with a skimmer.
- Ravioles are delicate, don't strain them in a colander
- Pour the hot cream in a hot plate, add the ravioles, roasted hazelnuts and chopped chervil