PAN FRIED RAVIOLES

Aperitif

Serves
1

Preparation
5MIN

Cooking time
2MIN



INGREDIENTS

4 oz Saint Jean frozen ravioles
Sunflower oil

For the sauce :
¾ Cup Sour cream
1 teaspoon Mustard
Salt to season to taste
½ Bunch of Fresh Chives

DIRECTIONS

PREPARATION

- For the sauce mix all the ingredients and put the sauce in the fridge
- In a deep frier, heat up the oil at 350°F.
- Let them cook for 30 seconds without moving them
- When the ravioles are golden and crispy on one side, turn them on the other side and cook 1 or 2 minutes more
- Drain on kitchen paper.

TIPS

For a better development of the flavors use fresh chives