# POACHED RAVIOLES *in a creamy sauce*

| Dish | Serves | Preparation | Cooking time |
|---|---|---|---|
| | 1 | 5MIN | 2MIN |



## INGREDIENTS

- **6.5 oz Saint Jean frozen Ravioles**
- 2 oz heavy cream
- Chives
- Coriander
- White pepper

## DIRECTIONS

### PREPARATION

- Heat the cream in a small saucepan, add chopped chives and coriander, season with pepper
- In a large saucepan, bring 8 cups (2 liters) of water to a simmer
- When the water starts simmering, add the frozen Ravioles to water and stir gently with a skimmer
- Allow to simmer for 2 minutes (do not let boil) and remove the ravioles with the skimmer
- Ravioles are delicate, don't strain them in a colander
- Serve immediately in a hot plate, pour the hot cream over the ravioles.