

TRUFFLE RAVIOLES SPOONS WITH ASPARAGUS CREAM AND TRUFFLE SALT



Serves
12



Preparation
30 MIN



Cooking time
20 MIN



INGREDIENTS

- 8.5 oz Saint Jean true ravioles
- 1 small bunch green asparagus
- 5 oz light cream
- 1 shallot
- Fleur de sel with trues
- Olive oil
- Black pepper
- Salt

DIRECTIONS

PREPARATION

- Finely chop the shallot. Cook the asparagus in boiling salted water.
- Cut off the asparagus tips and put to one side. Cut the stems into small pieces.
- Sweat the shallots in a drizzle of olive oil. Add the asparagus stem pieces, pour in the light cream and cook for 15 minutes. Season with salt and crushed black peppercorns.
- Blend the cream and strain if necessary to obtain a smooth texture. Refrigerate this asparagus cream.
- Shave the asparagus tips into ribbons using a vegetable peeler.
- Fill a large saucepan with water and bring to the boil. Poach the ravioles for 2 minutes in simmering water (do not let boil) and remove the ravioles with a skimmer.
- In an appetizer spoon, put some asparagus cream and a few ravioles.

TIPS

Garnish with a few asparagus tips and season with truffle fleur de sel