

DAUPHINÉ RAVIOLES *chestnut velouté and bacon cream*



Serves
6



Preparation
30MIN



Cooking time
25MIN



INGREDIENTS

- **10.6oz Saint Jean Dauphiné Ravioles**
- 2 Shallots, sliced
- 2 Tbsp. Olive Oil
- 14.1oz Canned Chestnuts,
- 16 fl. oz. Vegetable Stock
- 1 sprig of Thyme
- 1.4oz Bacon, separated
- 1 Garlic Clove, peeled and crushed
- 5 fl. oz. Heavy Cream
- Chives Springs
- ½ cup Hazelnuts
- Hazelnut Oil

DIRECTIONS

PREPARATION

Step 1 : Bacon cream

- Heat the cream with 1oz of bacon and the garlic until it reaches a gentle boil.
- Let the mixture infuse 15 minutes, then refrigerate.
- In a dry skillet, cook the remaining bacon over high heat until crispy. Drain on paper towels and set aside.

Step 2 : Chestnut Velouté

- In a large pot, sauté the shallots in 2 Tbsp. olive oil for 4 minutes over medium heat.
- Add the chestnuts and thyme sprigs and cook for 5 minutes.
- Add the vegetable stock, bring to a gentle boil, and cook for 15 minutes.
- Remove the thyme, then blend the mixture thoroughly to create a smooth velouté. Adjust the texture with a bit of water or cream as desired. Season with salt and pepper.

Step 3 : Dauphiné Ravioles

- Bring a large pot of water to a simmer.
- When the water begins to simmer, add the ravioles and cook for 2 minutes.
- Gently remove the ravioles with a slotted spoon.

Step 4 : Plating

- Strain the chilled Bacon Cream, then whisk until it becomes frothy.
- In shallow bowls, add 2 Tbsp. of the frothy cream to each.
- Pour the Chestnut Velouté over the cream; it will push the cream toward the edges.
- Arrange the freshly cooked ravioles on top.
- Add some hazelnuts, crispy bacon pieces, and chopped chives.
- Finish with a drizzle of hazelnut oil and serve immediately.

TIPS

For a vegetarian version, remove the bacon from the cream and do not add the crispy bacon chips. This dish can also be served in a cappuccino glass for a creative presentation.