GOAT CHEESE RAVIOLE *Arugula, Pear, and Pecan Salad*

Serves	Preparation	Cooking time
2	20	15



INGREDIENTS

- **5.3oz of Saint Jean frozen goat cheese ravioles**
- 1 tbsp liquid honey
- 2 tbsp virgin oil
- A handful of arugula leaves
- 1oz of walnuts or pecans
- 1 pear
- Salt, pepper

DIRECTIONS

PREPARATION

Sauce

- In a bowl or shaker, mix the honey, virgin oil, and a pinch of salt.

Salade

- Wash and dry the arugula.
- Roughly chop the walnuts. If using pecans, toast them by placing them on a baking sheet in the oven at 180°C (350°F) for 15 minutes.
- Peel the pear and dice it into small cubes. (Tip: To prevent browning, coat the pear in a mixture of water and a squeeze of lemon juice if needed.)

Ravioles

- Heat a pot of water.
- Add the ravioles and cook for 2 minutes at a gentle simmer.
- Remove with a slotted spoon.
- Transfer to a mixing bowl, add a drizzle of neutral oil, and toss gently.

Plating

- In the mixing bowl, combine the pear cubes, chopped nuts, sauce, and arugula.
- Toss gently to coat and serve immediately.