

GOAT CHEESE RAVIOLE *thyme cream and crispy bacon*



Serves
2



Preparation
25MIN



Cooking time
20MIN



INGREDIENTS

- 5.3oz of Saint Jean frozen goat cheese ravioles
- 1 sprig of thyme
- 150 oz liquid cream
- 2 thin slices of bacon
- Salt, pepper

DIRECTIONS

PREPARATION

Thyme cream

- In a saucepan, heat the cream with the thyme. Season with salt and pepper.
- Once it starts to simmer, remove from heat, cover, and let infuse for at least 15 minutes.
- Strain the cream and adjust the seasoning. Keep warm.

Bacon

- Place the bacon slices on a baking tray and bake for 15 minutes at 180°C (350°F).
- Transfer to a paper towel to absorb excess grease. (Note: This can also be done in a dry skillet.)

Ravioles

- Heat a pot of water.
- Add the ravioles and cook for 2 minutes at a gentle simmer.
- Remove with a slotted spoon.

Plating

- Arrange the ravioles on a plate.
- Drizzle with the thyme cream and toss gently.
- Add the crispy bacon slices on top.
- Optional variation: Finish with a drizzle of liquid honey.