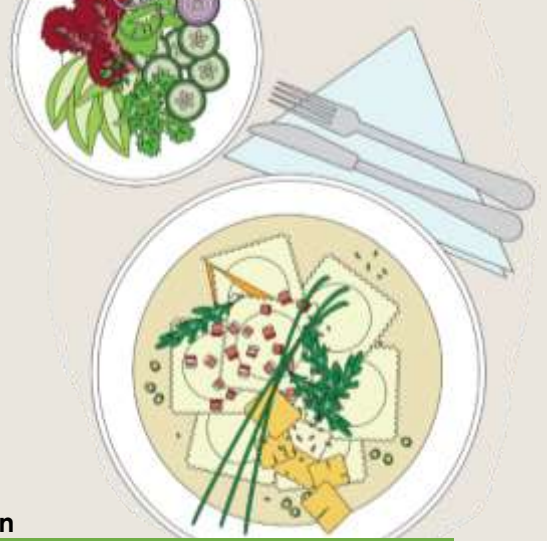


Ravioli with Pumpkin Filling, Chive Cream Sauce, Rocket, Bacon, Parmesan & Salad

Serves 4

Approximate preparation time: 15-20 minutes



| Quantity | Ingredients | Preparation |
|-------------------------------------|-------------------------------------|---|
| Chive cream sauce | | |
| 10 g | chives | Prepare celeriac, leeks and onions. Chop the onions, cut the celeriac and leek into 3mm cubes. Sauté the vegetables in butter, dust with flour, deglaze with white wine and bring to the boil. Top up with the dissolved veal stock and bring to the boil. Simmer for about 5 minutes on a low heat. Finely cut the chives. Finish the sauce with cream, mascarpone and chives, then season to taste. |
| 1 | onion (small) | |
| 25 g | celeriac | |
| 1 tbsp | wheat flour | |
| 1 tsp | salt | |
| 1 tbsp | butter | |
| 2 pinches | pepper | |
| 2 tbsp | cream 30% fat | |
| 30 g | leeks | |
| 2 tbsp | mascarpone | |
| 60 ml | white wine | |
| 2 tbsp | veal stock | |
| Ravioli with pumpkin filling | | |
| 740 g | frozen ravioli with pumpkin filling | Cook the ravioli in salted water. Dice the bacon and fry until crispy. Grate hard cheese. Serve the ravioli and pour chive sauce over the top. Use bacon cubes, rocket and cheese as a garnish. |
| 70 g | Parmesan 30% fat | |
| 60 g | bacon | |
| 40 g | rocket | |
| Mixed leaf salad | | |
| 20 g | parsley | Prepare, wash and dry the chicory, lollo rosso and endive. Finely chop the parsley, onions and garlic and mix with yoghurt, vinegar and water. Season the dressing to taste and add to the salad. |
| 2 tbsp | water | |
| 1 | onion | |
| 1/2 | clove of garlic | |
| 1 tsp | vegetable stock | |
| 160 g | chicory | |
| 80 g | iceberg lettuce | |
| 160 g | lollo rosso | |
| 2 tbsp | herb vinegar | |
| 60 g | endive | |
| 40 g | yogurt 3.5% fat | |

Fun fact:

Pumpkin is in season between August and February.