

# **BLACK TRUFFLE RAVIOLES**

Grilled onion and gravy sauce

Entrée



Serves



Cooking time

10 MN



# **INGREDIENTS**

- 0.2Lb Saint Jean truffle ravioles
- 1 large onion
- 100ml gravy
- Drizzle of olive oil
- Parsley
- Salt
- Pepper

# **DIRECTIONS**

#### **PRÉPARATION**

### Fried onion:

- Peel the onion, remove the bottom and top then cut the onion in half vertically
- Over a high heat, put the olive oil in a frying pan and fry the onion halves on both sides
- Once they are nicely fried, add water half-way up the onions, season with salt, cover and continue cooking over a medium heat for about ten minutes
- Drain the onions and separate the slices without breaking them.
  Keep warm

# Ravioles:

- Cook the frozen truffle ravioles in unsalted simmering water
- After 2 minutes, **remove** the ravioles **with a slotted spoon** and add a drizzle of olive oil

### Plating:

- Put a slice of fried onion in the center of the plate. Top with the truffle ravioles
- Garnish with a parsley leaf. Pour the gravy sauce around the onion
- Season with pepper and serve immediately