

RAVIOLES & CHEESE *French Mac & Cheese*



Entrée



Serves

2



Cooking time

5 MN



INGREDIENTS

- 8.8oz Saint Jean ravioles
- 4.2oz grated cheddar
- 0.3oz butter
- 7oz milk
- 0.3oz flour
- Salt
- Pepper

DIRECTIONS

PRÉPARATION

Cheddar sauce :

- In a saucepan, melt the butter and whisk in flour until smooth
- Cook the mixture until it achieves a light golden color
- Pour the milk gradually while whisking and continue cooking until boiling
- Add two thirds of the grated cheddar to the sauce and whisk until the cheese is fully incorporated. Season with salt and pepper. Keep warm

Ravioles :

- In a large saucepan, bring 8 cups (2 liters) of water to a boil
- When the water starts boiling, add the frozen Ravioles to water and stir gently with a skimmer
- Allow to simmer for 1 minute 30 seconds at medium heat
- Remove the ravioles with the skimmer
- Ravioles are delicate, don't strain them in a colander
- In a gratin dish, combine the ravioles with the cheddar sauce and add the left grated cheddar on top
- Bake for 5 minutes under the grill to melt and brown the cheddar