

## GOAT'S CHEESE RAVIOLES *Olive Oil Sauce*



Serves  
**10**



Preparation  
**20MIN**



Cooking time  
**2**



### INGREDIENTS

- 18 oz frozen goat's cheese ravioles
- 7 oz tomatoes
- 3.5 oz cherry tomatoes
- 1/4 oz chopped garlic
- A few chives
- 1 oz capers
- 1 oz sliced black olives
- 1.5 oz olive oil
- 1.5 oz sunower oil
- A few pinches of Espelette chili

### DIRECTIONS

#### Step 1 : prepare olive oil sauce

- Dice the tomatoes.
- Halve or quarter the cherry tomatoes.
- Finely chop the chives.
- In a mixing bowl combine the tomatoes, chopped garlic, chives, capers, black olives, salt, Espelette chili and oils. Put to one side.

#### Step 2 : cook the ravioles

- Fill a large saucepan with water and bring to the boil.
- Do not cook all the ravioles at once. Cook them in 3 or 4 batches. Simmer them for 2 min. Remove with a slotted spoon and add to the olive oil sauce.
- Serve immediately.