

RAVIOLES *and sun-blushed tomato salad*



Starter



Serves

4



Preparation

20MIN



Cooking time

2MIN



INGREDIENTS

- 4.5 oz Saint Jean Dauphiné ravioles
- 4 oz fava beans
- 4 oz semi-dried tomatoes
- 4.5 oz of mozzarella
- A few basil leaves

For the Pesto

- 2 oz hazelnuts
- 1 garlic clove
- 2 oz Parmesan
- 3.5 fl oz olive oil
- Fleur de sel and pepper

DIRECTIONS

1. Put all of the pesto ingredients except the olive oil in a blender and combine.
2. Add the oil in a slow stream, blending until smooth.
3. Blanch the fava beans in boiling salted water.
4. Cut the mozzarella into slices.
5. Fill a large saucepan with water and bring to the boil.
6. Heat 8 cups of water in a saucepan (2 liters).
7. Add the ravioles, bring the water back to a simmer, and cook for 2 minutes.
8. Remove the ravioles with a slotted spoon. Put them in a mixing bowl and stir with the oil to coat them.
9. Place the ravioles in a cardboard cup, top with pieces of mozzarella and sun-blushed tomatoes, and drizzle with the green pesto.