

EXPRESS RAVIOLES *Bakes*



Entrée



Serves

4



Cooking time

10MIN



INGREDIENTS

- 1lb 2oz Saint Jean Dauphiné Ravioles
- 14 fl oz heavy cream
- 4 oz grated Gruyère cheese
- Salt and pepper

DIRECTIONS

PREPARATION

- Fill a large saucepan with water and bring to a simmer.
- Heat up the heavy cream with salt and pepper.
- Put in the ravioles and cook for 1 minute 30 secondes.
- Remove the ravioles with a slotted spoon and put them in a mixing bowl.
- Add the hot cream with salt and pepper and combine.
- Transfer to a baking dish and sprinkle with grated Gruyère. Bake in a preheated oven at 350°F for around ten minutes, or under a grill until the Gruyère is melted and lightly browned