

PIZZA WITH RAVIOLES



Entrée



Serves

4



Cooking time

20 MIN



INGREDIENTS

- 6 oz Saint Jean Dauphiné Ravioles
- 1 pizza dough
- 2 oz heavy cream
- 2 oz grated Gruyère cheese
- Chives
- Salt and pepper

DIRECTIONS

PREPARATION

- Roll out the pizza dough on the baking sheet.
- In a bowl, mix the heavy cream with the rinsed chopped chives. Season with salt and pepper.
- Spread 1/3 of the chive cream over the pizza dough. Sprinkle on the frozen ravioles. Add the remaining chive cream and sprinkle with grated Gruyère.
- Bake at 350°F for around 20 minutes (depending on the pizza dough used).