

## PAN FRIED RAVIOLES



Serves

1



Preparation

5 MIN



Cooking time

2 MIN



### INGREDIENTS

4 oz Saint Jean frozen ravioles  
Sunflower oil

For the sauce :  
¾ Cup Sour cream  
1 teaspoon Mustard  
Salt to season to taste  
½ Bunch of Fresh Chives

### DIRECTIONS

#### PREPARATION

- For the sauce mix all the ingredients and put the sauce in the fridge
- In a deep fryer, heat up the oil at 350°F.
- Let them cook for 30 seconds without moving them
- When the ravioles are golden and crispy on one side, turn them on the other side and cook 1 or 2 minutes more
- Drain on kitchen paper.

### TIPS

For a better development of the flavors use fresh chives