

## POACHED RAVIOLES *in a creamy sauce*



*Entrée*



*Serves*

1



*Preparation*

5MIN



*Cooking time*

2MIN



### INGREDIENTS

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- 6.5 oz Saint Jean frozen Ravioles
- 2 oz heavy cream
- Chives
- Coriander
- White pepper

### DIRECTIONS

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#### PREPARATION

- Heat the cream in a small saucepan, add chopped chives and coriander, season with pepper
- In a large saucepan, bring 8 cups (2 liters) of water to a simmer
- When the water starts simmering, add the frozen Ravioles to water and stir gently with a skimmer
- Allow to simmer for 2 minutes (do not let boil) and remove the ravioles with the skimmer
- Ravioles are delicate, don't strain them in a colander
- Serve immediately in a hot plate, pour the hot cream over the ravioles.