



## FRENCH RAVIOLES



*Serves*  
**4**



*Preparation*  
**25MIN**



*Cooking time*  
**15MIN**



## INGREDIENTS

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- 10.5 oz of French ravioles
- 1 small romaine lettuce
- 2 chicken breasts
- 1 tbsp flour
- Oil
- Salt, pepper
- 1 oz parmesan shavings

### For the Caesar sauce :

- 2 fresh egg yolks
- 1.4 oz grated parmesan
- Juice of half a lemon
- 1 tsp Worcestershire sauce
- 3 fl oz sunflower or canola oil

## DIRECTIONS

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### Salad

- Wash and dry the lettuce.
- Tear into pieces if needed and distribute evenly across the plates.

### Chicken

- Lightly coat the chicken pieces with flour to ensure crispiness without drying them out.
- Heat a skillet over medium heat, add 2 tbsp of oil, and place the chicken in the pan. Season with salt and pepper.
- Once the first side is golden brown, flip the chicken to cook the other side. Season again with salt and pepper.
- Note: Cooking time may vary depending on the thickness of the chicken pieces. Rouler légèrement dans la farine les morceaux de poulet : cela permettra d'avoir une viande plus croustillante dans la dessécher.

### Sauce

- In a bowl, mix all the ingredients except the oil.
- Gradually drizzle in the oil while whisking continuously to emulsify.

### Ravioles

- Pre-cook frozen ravioles in simmering water for 1 minute 30 seconds.
- Drain and deep-fry until they reach a golden-brown color.

### Plating

- Distribute the lettuce onto the plates.
- Slice the chicken into 0.5-inch strips and arrange them on the plates.
- Add the fried ravioles.
- Drizzle with Caesar dressing and top with a few parmesan shavings.