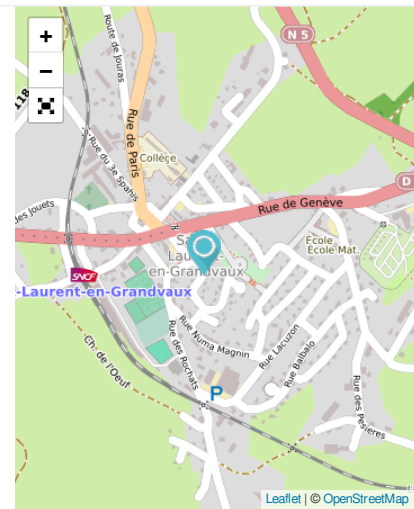


SCAMPI AND COMTE RAVIOLI

SAINT LAURENT EN GRANDVAUX



SCAMPI AND COMTE RAVIOLI

Ingredients (for 4)

- 20 peeled scampi
- 20 Comté sticks
- 150 g grated Comté
- 25 cl fish stock
- 25 cl cream
- 20 ravioli circles
- 50 g butter
- Salt, pepper, chili

Preparation

Boil the fish stock, the cream and the grated cheese. Stir and let infuse 30. minutes. Filter the sauce.

Put each scampi on a circle, add salt, pepper and close the circles pressing strongly and with a bit of water. Boil some water in a pot and dip the ravioli in it 3 or 4 minutes (until they go up to the surface again).

Meanwhile, heat up the Comté sauce, melt the butter in a pan until it is melted. Drain the ravioli and roll them in the butter.

Serve in a plate and put the sauce on top of the ravioli. Sprinkle the chili. Serve hot.

Bon appétit !

COORDONNEES

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