



CELERIAC RAVIOLI



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy consistency



INGREDIENTS FOR 10 PORTIONS

FOR THE FILLING

100 g	QimiQ Cream Base
250 g	Celeriac
80 g	Apple(s)
80 g	Butter
125 ml	White wine
200 ml	Celeriac stock
0.5 g	Ground nutmeg, grated
	Salt

FOR THE DOUGH

250 g	Double-grip flour type 480
6	Egg yolk(s)
20 ml	Olive oil
3 g	Orange zest
2 g	Salt

METHOD

1. For the filling: peel the celeriac and apples. Dice and sauté them in the butter.
2. Douse with the white wine. Add the celeriac stock and cook until the vegetables are soft and the liquid has evaporated.
3. Add the QimiQ Sauce Base and blend.
4. For the dough: knead the flour, egg yolks, olive oil, orange zest and salt to a smooth dough. Allow to rest for 1 hour.
5. Roll the dough out thinly and cut in half. Place teaspoonfuls of the filling about 1 cm apart on one of the sheets of dough. Cover with the second sheet and cut into squares around the filling using a pastry wheel. Press the edges firmly to seal.
6. Cook in salted water for approx. 5 minutes.