



# CONSOMMÉ WITH QUARK AND SPINACH RAVIOLI



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



## INGREDIENTS FOR 10 PORTIONS

**2 litre(s)** Consommé

### FOR THE PASTA DOUGH

**500 g** Flour

**4** Egg(s)

**2 tbsp** Olive oil

Salt

### FOR THE FILLING

**250 g** QimiQ Cream Base

**100 g** Shallot(s), finely sliced

**1** Garlic clove(s), finely chopped

**60 g** Butter

**250 g** Leaf spinach

**150 g** Quark 20 % fat

Salt

Black pepper, freshly ground

Ground nutmeg, ground

## METHOD

1. For the pasta dough: knead the ingredients together to form a smooth dough. Cover and allow to chill for approx. 1 hour.
2. For the filling: sauté the shallots and garlic in the butter.
3. Blanch the leaf spinach. Squeeze well and finely chop.
4. Mix the blanched leaf spinach, shallots and garlic with the remaining ingredients and season to taste with salt, pepper and nutmeg.
5. Roll the pasta dough into thin strips and spread with some of the filling. Fold the dough over and cut into raviolis.
6. Allow the ravioli to simmer in salted water for approx. 5 minutes. Remove from the water and serve with the consommé.