



PORK AND SPINACH RAVIOLI WITH CHANTERELLE SAUCE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Fillings remain moist for longer
- Problem-free reheating possible
- Creamy indulgent taste with less fat



25



medium

INGREDIENTS FOR 4 PORTIONS

FOR THE POTATO DOUGH

| | |
|--------------|------------------------|
| 250 g | Potatoes, floury |
| 90 g | AP Flour, coarse grain |
| 1 | Egg yolk(s) |
| | Salt and pepper |
| | Nutmeg |

FOR THE FILLING

| | |
|--------------|---------------------------------------|
| 125 g | QimiQ Classic, room temperature |
| 125 g | Knuckle of pork, cooked, finely diced |
| 1 | Garlic clove(s), finely chopped |
| 50 g | Onion(s), finely chopped |
| 75 g | Spinach, finely sliced |
| 10 g | Butter |

CHANTERELLE SAUCE

METHOD

1. For the dough, mix all the ingredients together and briskly knead to a dough.
2. For the filling, whisk QimiQ Classic smooth. Fry the meat, garlic, onion and spinach in butter and allow to cool. Add to the QimiQ and mix well.
3. Roll the dough out as thinly as possible on a lightly floured surface and cut in half. Place teaspoonfuls of the filling mixture about 1cm apart on one of the sheets of dough and moisten the gaps with water. Cover with the second sheet, pressing down gently around the mounds of filling to squeeze out the air pockets. Cut into squares around the filling using a pastry wheel.
4. Place the ravioli in boiling salted water, reduce the heat and continue to cook until done.
5. Drain well and serve immediately with the chanterelle sauce.