



PORK BELLY AND GOAT GOUDA IN LEMON RAVIOLI



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

500 g AP Flour

4 Egg(s)

60 ml Olive oil

5 g Lemon peel

Salt

FOR THE FILLING

120 g QimiQ Classic, room temperature

100 g Streaky smoked bacon, finely diced

200 g Reypenaer Goat Gouda, grated

80 g Chantal herb cheese

40 g Egg yolk(s)

Salt and pepper

METHOD

1. For the dough: knead the ingredients together to a smooth dough. Wrap in cling film and allow to rest chilled for approx. 1 hour.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the Reypenaer Goat Gouda and the remaining ingredients and mix well. Season to taste with salt and pepper.
3. Prepare the ravioli and allow to simmer in salted water. Remove from the water and toss in butter. Serve.