



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 AP Flour

4 Egg(s)

2 tbsp Olive oil

Salt

FOR THE FILLING

250 g QimiQ Sauce 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

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.