

# Ravioles Du Royans Verrines

## Ingredients:

1.76 oz WT Provençal Basil Ravioles-Item 54006  
1.76 oz WT Goat Cheese Ravioles-Item 54008  
1 Zucchini  
1 Yellow Squash  
1 Red Pepper  
1 Red Beet  
1 Lemon  
1 1/2 Shallots  
1 oz Frisee Lettuce  
5 tbsp Olive Oil  
15 oz Grapeseed Oil  
Salt & Pepper  
Fresh Thyme

Serving Size: Makes 2 Servings



## Directions:

### ***Ratatouille Verrine With Provençal Basil Ravioles:***

- Cook Ravioles in simmering water for 2 mn, or until they start floating.
- Cool Ravioles in cold water.
- Toss cooled Ravioles in 1 tbsp olive oil.
- Thinly slice the zucchini and yellow squash.
- Roast the red pepper over an open flame, peel, remove seeds and thinly slice.
- Saute vegetables and 1 shallot with 2 tbsp olive oil to make a ratatouille.
- Season with salt and pepper and place Ratatouille at the bottom of the verrine.
- Add the raviolis atop and drizzle with olive oil.
- Decorate with fresh thyme.

### ***Roasted Beets with Fried Goat Cheese Ravioles:***

- Preheat oven at 350°F.
- Wrap beet in aluminium ad roast for 1 hour. Cool and dice.
- Season the red beet dices with lemon.
- Place the red beets at the bottom of the verrine.
- Chop 1/2 shallot and toss together with the frisee lettuce and 1 tbsp olive oil.
- Place atop of red beets.
- Heat grapeseed oil.
- Fry the goat cheese raviolis.
- Place atop frisee salad.
- Decorate with fresh Thyme.

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