



Wild Mushrooms & Ravioles



20th ANNIVERSARY
1992 - 2012

Ingredients (Serves 4)

White Toque

Description	Item code
9 oz. Mushrooms Mix	52104
5 oz. Porcini Ravioles	54007
4 slices of Ciabatta Baguette	58729

At your local supermarket

Description
2 Tbsp. Peanut oil
0.4 oz. Chopped shallots
0.10 oz. Chopped garlic
0.2 oz. Chopped parsley
0.7 oz. Comte cheese

Directions

1. Boil a large pot of salted water. Poach the Ravioles for 2 minutes and cool them in cold water.
2. Toast the slices of Ciabatta bread.
3. Sauté the Mushrooms Mix directly in a frying pan (without thawing them). Set aside.
4. In the same pan, sweat the shallots and garlic without browning them. Add the Mushrooms and deglaze with mushroom juice. After a few minutes, add the Ravioles, the chopped parsley and season with salt and pepper.
5. Preheat your oven at 350°F.
5. Place the preparation on the Ciabatta bread and sprinkle with comte cheese. Bake in the oven for 2 minutes.

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