

Raviole with Gruyère Signature, broccoli and Béchamel sauce

Informations

People : 4





Ingredients

Raviole dough:

- 2 sheets of ready-made pasta dough, or make the raviole dough yourself

Béchamel:

- 4 Tbsp. butter
- 4 Tbsp. flour
- 500 ml milk
- salt/pepper
- freshly grated nutmeg

Filling:

- Swiss Gruyère Signature cheese
- 2 handfuls of fresh spinach
- ½ onion
- 4 slices serrano ham
- 2 artichokes
- 2 Tbsp. nuts

Accompaniment:

- 1 head broccoli
- 60 g almonds
- 2 tsp. sugar
- 2 Tbsp. butter
- 2 Tbsp. breadcrumbs

Preparation steps

Béchamel:

1. Melt the butter in a pan over medium heat, then sprinkle the flour into the melted butter and cook it over low heat for 2-3 minutes (do not brown).
2. Slowly add the milk and stir well to avoid clumping. Bring the mixture to a boil and season with salt, pepper and nutmeg.
3. Allow the sauce to simmer over low heat for 8-10 minutes.

Filling:





1. Finely mince the onion, serrano, nuts and artichokes and sauté in a saucepan, then add the spinach and season with nutmeg.
2. Next, finely mince the Gruyère and mix all the ingredients in a bowl.
3. Place spoonfuls of the filling on the ravioles dough and cover them with the other side of the dough.
4. Now cut the ravioles out in any shape you like, using a biscuit cutter, wooden spoon, or pastry wheel.
5. Cook the ravioles in boiling water until they are done and float to the surface.

Accompaniment:

1. Cook the broccoli briefly in boiling water to an al dente texture.
2. Caramelize the almonds with the sugar in a saucepan. Add the butter, then the breadcrumbs, and cook until golden brown. The almond glaze is now finished.