

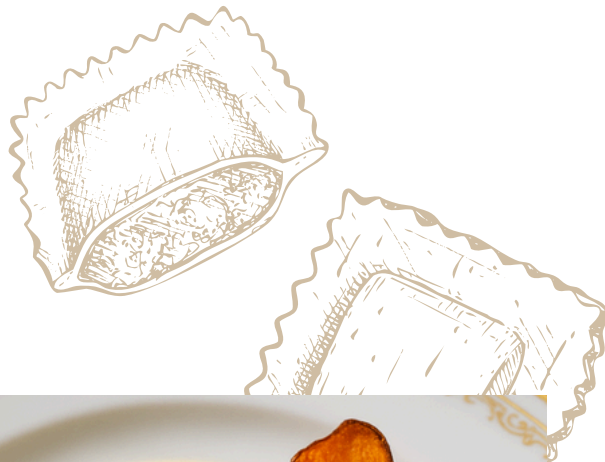


# Langoustine ravioli with ginger emulsion and lemon zest

for 2 persons

## Ingredients :

- 200 g ravioli dough
- 200 g peeled langoustines
- 1 small onion or shallot
- 1 clove of garlic
- 2 tablespoons of olive oil
- 100 ml single cream (30% fat)
- 1 piece of fresh ginger (approximately 2-3 cm)
- Salt and pepper
- 1 lemon zest and chopped parsley



## Preparation :

### Preparation of the ravioli filling :

Chop the langoustines : Place the peeled langoustines, the onion (or shallot), and the garlic clove in a blender. Blend until smooth.

Season : Add the chopped parsley, then season with salt and pepper.

### Preparation of ravioli :

Shape the ravioli : Lay the ravioli wrappers on a lightly floured work surface.

Place a small spoonful of langoustine filling in the center of each square and lightly moisten the edges with water to seal the ravioli.

*continued on*



*the next page*

Fold the dough over the filling to form a rectangle or square, then press the edges firmly to prevent the filling from escaping during cooking.

### **Preparation of the ginger emulsion :**

Infuse the cream : In a small saucepan, gently heat the cream over low heat. Grate the ginger directly into the cream and add the lemon zest.

Let it infuse over very low heat for 10 minutes. Do not boil the cream!

Blend the emulsion : Once the cream is well infused, remove it from the heat and strain it through a fine sieve to remove the ginger pieces and lemon zest.

Add one tablespoon of olive oil and blend until a light, foamy texture is obtained. Season with salt and pepper.

### **Cook the ravioli :**

In a large pot of boiling salted water, gently add the ravioli and cook for 3-4 minutes, until al dente and floating to the surface.

### **Assemble the dish :**

Serve : Place one or two langoustine ravioli on each plate and delicately coat them with the ginger emulsion.

Add a twist of lemon zest and a few fresh herbs for decoration.

### **Advice :**

For extra crunch, add vegetable chips or bean sprouts.

This dish pairs perfectly with a glass of our **Brut Blancs de Blancs 100% Chardonnay** champagne, which will bring out the flavors of the langoustines.

