

# Opened beets Ravioles, goat cheese fondant, flowing egg, arugula |

Recipe for 4 portions



## Description

Opened beets Raviole, goat cheese fondant, flowing egg, arugula.

## Note

Once you set the raviolis down it's best not to move them around. The beets will have a tendency to color your plate and ruin your presentation. Add the cream to the goat cheese a little bit at a time otherwise it might become too runny to fill the ravioli.

## Ingredients

### Opened face ravioli

- 2 Unit(s) Cooked beet
- 100 Gr Goat cheese roll
- 5 Sprig(s) Chives
- 4 Unit(s) Egg
- 50 Ml Cream 35%
- 2 Gr Salt
- 6 Gr White pepper

### Arugula salad

- 4 Handful(s) Arugula salad
- 15 Ml Balsamic vinegar
- 30 Ml Olive oil
- 3 Gr Salt
- 6 Turn(s) Freshly ground black pepper

## Preparation

- Preparation time **20 mins**

### Open faced ravioli

You can buy the beets precooked but if you plan on cooking them by yourself, cook them with the skin on until they are nice and tender. That will ensure they keep their color and nutrients. Using a mandoline or a sharp knife, detail 2 mm slices in the beets (they need to be soft and pliable). Afterwards, using a cookie cutter, cut circles in the beet slices so they are nice and even. In a bowl, with a spatula, add the goat cheese, salt, pepper and a bit of 35% cream. Mix until it reaches the consistency of toothpaste. Place the mixture in a pastry bag lined with a star tip. On half the slices place a small portion of goat cheese and top with an other slice of beet to finish the raviolis.

### Arugula salad and soft poached egg

In a bowl add the vinegar, salt and pepper. Drizzle in the olive oil while whisking until the vinaigrette is smooth and thick. In a pot filled with cold water, add the eggs and bring the water to a boil. Once it boils, lower the heat to simmer and cook your eggs for 5 minutes. Let the eggs cool a little bit before peeling.

### For service

In a plate, place 3 raviolis around in a triangle shape. Place, in the middle, a handful of salad and top with the poached egg.

**Bon appétit!**