

Opened beets Ravioli, goat cheese fondant, flowing egg cooked in the Miele steam oven, arugula

Recipe for 4 persons

Description

Opened beets Ravioli, goat cheese fondant, flowing egg, arugula salad

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. Attention to the fragility of soft-boiled eggs.

Ingredients

Opened face ravioli

- 2 Unit(s) Beet
- 250 Gr Goat cheese roll
- 5 Sprig(s) Chives
- 4 Unit(s) Egg
- 75 Ml Cream 35%
- 2 Gr Salt
- 6 Gr White pepper

Arugula salad

- 4 Handful(s) Arugula salad
- 30 Ml Balsamic vinegar
- 50 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 yourself cook them with the skin on until they are nice and tender. That will ensure they keep their color and nutrients. Using a mandolin or a sharp knife, detail 2mm slices in the beets. (They need to be soft). Afterwards, using a cookie cutter, cut circles in the beet slices so they are nice and even. In a bowl, using a spatula, mix the goat cheese, the chopped chives, salt, Pepper and a bit of 35% cream. Mix until it reaches the consistency of toothpaste.

Arugula salad and soft poached egg

In a bowl mix all the salad dressing ingredients and mix well, add it to the arugula at the last minute. Heat the Miele steam oven to 100 ° C, place your eggs on a steam oven tray and place it in the oven for 5 minutes. Cool them down then peel them under running water.

Plating

In a plate, place 3 slices of beets in a triangle shape. Using two spoons, put a nice scoop of goat

cheese in the center of each slice, then cover it with an other slice. Put a handful of salad in the middle and top it with the flowing egg cooked in the Miele steam oven .

Bon appétit!