

Open asparagus ravioli, orange vinaigrette, hollandaise

Cuisine: **German**
Food category: **Vegetables**






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Program steps


Preheating: 125 °C


1


À la carte Variante


 Combination


 40 %

 Termination by time

 02:30 mm:ss

 120 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
liquid butter	80	g
orange peel	1	pcs

Name	Value	Unit
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Name	Value	Unit
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Name	Value	Unit
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Name	Value	Unit
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Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	300.8 kJ
Carbohydrate	0 g
Fat	8 g
Protein	0 g
Water	0 g

Directions

Knead the ingredients for the pasta dough well until you have a smooth, firm dough. If necessary, add a little more water or flour to get the right consistency. Form the dough into a ball and chill for about 1 hour. Peel the asparagus and cut into small cubes, cut the shallot into very fine cubes. Sauté the asparagus and shallots in a pan with butter, deglaze with the white wine and season with sugar, salt and pepper to taste. Chill the asparagus ragout. For the orange vinaigrette, mix the juice with the spices well, then add the olive oil and mix everything well with a hand blender. Season to taste. For the hollandaise, briefly mix all the ingredients with a hand blender and pour through a sieve into a 0.5l ISI bottle. Place the bottle in a water bath at 65°C to warm it up 30 minutes before serving.

Roll out the pasta dough thinly with a pasta machine and cut out the desired shape. Cook the dough sheets al dente in boiling salted water. Drain the cooked pasta sheets, brush with melted butter and place on a coated GN perforated tray. Spread the asparagus ragout on the pasta sheets and cover with a second pasta sheet. Put the ravioli in the preheated combi steamer and regenerate at 120°C combi steam with 40% RH for 2-3 minutes. In the meantime, spread some orange vinaigrette on the plates, arrange the regenerated ravioli on the plate, pour some vinaigrette over it and cover the ravioli with the warm hollandaise. Grate orange zest over it as a decoration.

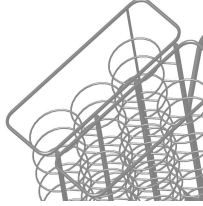
Done

The ravioli can be optimally prepared for à la carte and, if necessary, regenerated in the best quality within a few minutes and served quickly! The whole thing also works perfectly for banquet events with our banquet system. The ravioli are served cold directly on plates, regenerated in the plate trolley and only finished with hollandaise and orange zest when served.

Recommended accessories



Perforated aluminium
sheet, teflon coated



Banquet basket/trolley
for plates