

Open asparagus ravioli, orange vinaigrette, hollandaise

Cuisine: **German**Food category: **Vegetables**Author: **Retigo Team Deutschland**Company: **RETIGO Deutschland GmbH**

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 a smooth, firm dough is formed. Optionally, add a bit more water or flour to achieve the right consistency. Shape the dough into a ball and refrigerate for about 1 hour.

Peel the asparagus and cut it into small cubes, finely dice the shallot. Sauté the asparagus and shallots in a pan with butter, deglaze with the white wine, and season to taste with sugar, salt, and pepper. Chill the asparagus ragout.

For the orange vinaigrette, mix the juice with the spices well, then add the olive oil and blend everything well with an immersion blender. Season to taste.

For the hollandaise, briefly blend all the ingredients with an immersion blender and strain into a 0.5L ISI bottle. Place the bottle in a water bath at 65°C to warm for 30 minutes before serving.

Roll out the pasta dough thinly with a pasta machine and cut out according to the desired shape. Cook the pasta sheets al dente in boiling salted water. Drain the cooked pasta sheets, brush with melted butter, and place on a coated GN perforated tray. Distribute the asparagus ragout on the pasta sheets and cover with a second pasta sheet. Place the ravioli in the preheated combi steamer and regenerate at 120°C combi steam with 40% humidity for 2-3 minutes. Meanwhile, spread some orange vinaigrette on the plates,

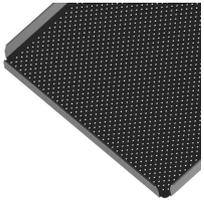
arrange the regenerated ravioli on the plate, drizzle some vinaigrette over it, and top the ravioli with the warm hollandaise. Grate orange zest over it as decoration.

Ready

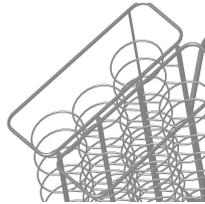
The ravioli can be optimally prepared for à la carte and regenerated and quickly plated in the best quality within minutes as needed!

The whole process also works perfectly for banquet events with our banquet system, where the ravioli are arranged cold directly on plates, regenerated in a plate cart, and finished at serving time with hollandaise and orange zest.

Recommended accessories



Perforated aluminium sheet, teflon coated



Banquet basket/trolley for plates