Chocolate ravioli



Ingredients

10

- 440 g flour
- 250 g cream cheese
- 250 g Bresc Tapenade figs
- 150 g blueberries
- 60 g cocoa powder
- 40 g olive oil
- 25 g Bresc Black garlic puree
- 13 g Bresc Ginger puree
- 13 g Bresc Ras el hanout
- 5 large eggs, lightly beaten
- 5 dl vanilla sauce
- 3 egg white
- salt
- cress

Used Bresc products



Bresc Black garlic puree 325g



Bresc Ras el hanout spice mix 450g



Bresc Tapenade figs 325g



Ginger puree 450g

Preparation method

Sieve the flour and cocoa powder into a mixing bowl. Add the eggs, olive oil and the black garlic puree and knead to a dough. Leave to rest for at least 30 minutes. Roll out the dough thinly on a workbench that has been dusted with flour, then cover with a damp cloth. Mix the cream cheese with the figs tapenade and the ras el hanout. Divide the dough into 2 sheets and pipe small piles of the date mixture onto one sheet (make sure there is 6 cm between the piles). Brush the beaten egg white on the pastry around the piles and cover with the other sheet of dough.

Press the dough down well and cut out shapes with a ravioli cutter. Leave the ravioli on a cloth to rest for 1 hour. Boil the ravioli for a few minutes until they are cooked. Mix the ginger puree with the vanilla sauce and serve with the ravioli. Garnish with suitable cress and the blueberries.

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