



Chocolate Ravioli with Peppermint Ice Cream

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For the dark ravioli dough

3 eggs
25 ml oil
1 tbsp water
180 g flour
70 g cocoa powder

Blend all ingredients together. Pull together into a ball of dough, then wrap in cling film and transfer to the fridge to chill for 1 hour.

For the light ravioli dough

100 g pasta dough (see recipe below)
1-2 egg yolks
salt

For the filling

100 g white chocolate coating
100 g ricotta
1 tbsp sugar
50 ground almonds

Caramelize the sugar lightly; add almonds, mix and place on an oiled surface. Allow the paste to cool down. Beat well and add to the melted chocolate. Fold in the ricotta. Rest the mixture in the fridge.

For the mint ice cream

4 egg yolks
¼ l cream
¼ l milk
100 g sugar
100 g peppermint liqueur

Bring cream, milk and liqueur to the boil. Whisk the egg yolks and sugar together, add to the hot mixture. Whisk the mixture in a double boiler until it's thick. Strain the mixture and pour into an ice cream maker.

For the orange sauce

1 l orange juice
1 tbsp icing sugar
Grand Marnier
250 g butter

Cook the orange juice until it has reduced 1/3 and mix with icing sugar. Add the Grand Marnier to taste. Pour into a blender and gradually add the butter until the sauce is smooth.

Preparation

Pass the light and the dark dough through the pasta machine until you have pasta sheets of about 0.5 mm thickness. Brush the sheets with egg yolk. Place a teaspoon of the filling on the

sheet about 5 cm apart. Cover with a second sheet, pressing the dough down around the filling. Seal the edges well and cut ravioli into squares.

To serve

24 orange fillets

24 mint leaves

Arrange the orange fillets on the plate and add the mint leaves. Cook the ravioli in plenty of water for about 3 minutes. Add the ravioli to the orange sauce and bring to the boil. Place the ravioli between the orange fillets and drizzle the sauce over the ravioli.