

Pasta Piemonte



FRESH ARTISAN PASTA
DELI - WINE - EATERY
GOURMET HAMPERS - GIFT BASKETS



**OUR SUGGESTION TO TASTE
OUR PRODUCT...**

LES RAVIOLIS AU CITRON DE MENTON©



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www.pastapiemonte.com

LES RAVIOLIS AU CITRON DE MENTON© *Menton's Lemon Ravioli* is a light and tasty main course (just 250cal per 100gr). After 4 minutes cooking in a saucepan full of boiling salty water, you can cover the Ravioli with a little of melted butter and add some leaves of sage, or you can simply dress it with olive oil and rocket; but, never forget.... Parmesan, of course!! You can also make a fancy aperitif or a crunchy dessert: you just need to immerse the *Menton's Lemon Ravioli* straight from the packet in deep fryer or a frying pan with frying oil. Let them fry for 1 minute and then lie them on a kitchen paper to absorb the excess oil. Now it is time to choose if you would prefer to sprinkle them with salt and parmesan to serve as an aperitif, or to cover them with castor sugar to enjoy as a dessert. Whichever you choose, Enjoy your meal!

Recipe for a salmon sauce with saffron by Adrien Pedrazzi, 'Masterchef' 4ed. Candidate:

For 4 persons: 200g of salmon, 10cl of olive oil Extra, 33 cl of liquid fresh cream, 1g of Saffron of Sospel, 1 juice of *Menton's lemon*, a pinch of Espelette's chill, a hint of zeste of a *Menton's lemon* washed and clean, salt and pepper. Mix small pieces of salmon with olive oil, lemon juice and Espelette's chill. In another pot, add the saffron to the fresh cream and heat. When the cream is warm, add the salmon and its marinade. Finally add the zeste of *Menton's lemon* previously prepared. Add salt and pepper to taste. Serve the sauce on top of your tasty *Menton's Lemon Ravioli* by Pasta Piemonte and have a wonderful meal!



Adrien Pedrazzi

