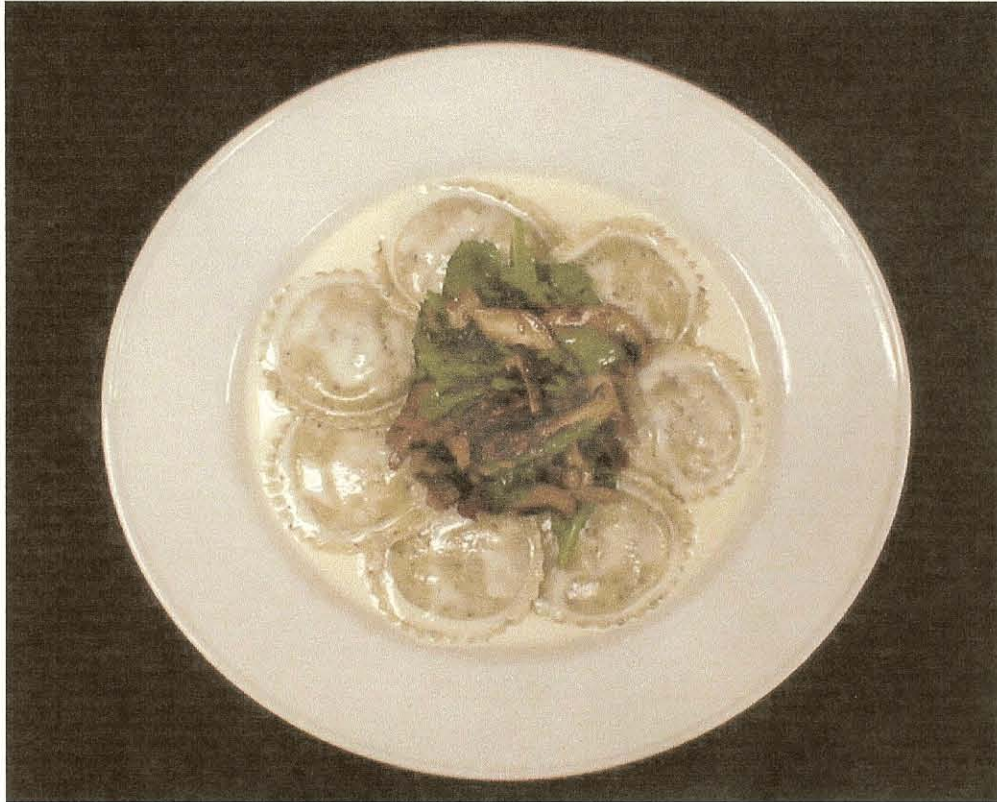


CHICKEN WILD MUSHROOM RAVIOLIS



Yield : 1 PLATE
12" PLATE

5 FOR LUNCH & 7 FOR DINNER

Number	Units	Ingredients	Volume	Weight
4	OZ	FONTINA CREAM SAUCE	4	OZ
1	OZ	OLIVE OIL	1	OZ
1	TABLSP	SHALLOTS THINLY SLICED	0.25	OZ
1	TABLSP	SLICED GARLIC	0.25	OZ
2	OZ	WILD MUSHROOMS	2	OZ
1	OZ	SUN-DRIED TOMATOES	1	OZ
1	OZ	SHERRY	1	OZ
2	CUPS	ARUGULA (LOOSE PACKED)	1	OZ
		IF FONTINA CREAM SAUCE IS TOO THICK DILUTE WITH 2 OZ OF BLOND CHICKEN STOCK.....		

Procedure : COOK RAVIOLIS AND TOSS THEM WITH FONTINA CREAM SAUCE
 HEAT OLIVE OIL AND SAUTE SHALLOTS & GARLIC,,ADD WILD MUSHROOMS.. COOK FEW MINUTES AND ADD SUN-DRIED TOMATOES THEN GLAZE PAN WITH SHERRY & REDUCE.., REMOVE PAN FROM THE BURNER AND FOLD IN ARUGULA GENTLY...
 SEASON WITH A PINCH OF SALT IF NEEDED
 PLACE RAVIOLIS ON A PLATE & GARNISH THE CENTER OF THE PLATE