

Shrimp Ravioli with Foam Sauce

This delicious and creative molecular gastronomy dish combines the classic flavors of ravioli with a light and airy foam sauce.



Main Dish

Molecular gastronomy

25 min

Total time

Difficulty:
Medium

Difficulty

413

kcal / serving

Ingredients

- Ingredients for 1 person:
- 4 large shrimp
- 2 tablespoons of butter
- 1 tablespoon of olive oil
- 2 tablespoons of Parmesan cheese
- 1 teaspoon of garlic powder
- 1 teaspoon of onion powder
- Salt and pepper to taste
- 2 tablespoons of all-purpose flour
- 1 egg
- 2 tablespoons of cream cheese
- 1/4 cup of heavy cream

Steps

- Steps of Preparation:
- Preheat the oven to 350°F (175°C).
- In a skillet, heat the butter and olive oil over medium-high heat.
- Add the shrimp and season with garlic powder, onion powder, salt, and pepper. Cook for 3-4 minutes, until shrimp is cooked through.
- In a bowl, whisk together the flour, egg, and cream cheese until smooth.
- Place the shrimp in the mixture and stir to combine.
- Roll the mixture out into thin sheets and cut into 1-inch (2.5 cm) circles.
- Place the circles on a baking sheet and bake for 10 minutes, until lightly golden.
- In a saucepan over medium-high heat, whisk together the heavy cream and Parmesan cheese until the cheese is melted and the sauce is thick and creamy.

Serve the ravioli with the foam sauce.