

GOOSE RAVIOLI WITH ALMONDS AND ARTICHOKE

Ingredients (for 4 people):

- 1 pack of goose ravioli
- 2 artichokes
- 1 clove of garlic
- 50 gr of almonds (whole or flakes)
- Parsley (to your liking)
- Salt and pepper
- White wine
- Grated Parmesan cheese



Preparation:

Clean out the artichokes and cut them into thin slices.

Brown the clove of garlic, put it away and add the artichokes. Pan-fry the artichokes for a few minutes, put a pinch of salt and cover them with $\frac{3}{4}$ of water. Let them cook for 40 minutes and if necessary add more water.

Cook the ravioli for 2 minutes in hot water, drain and put them into the pan with the artichokes, drain and put them into the pan with the artichokes. Add the almonds and pan-fry with parsley (to your liking).

Serve hot with some grated Parmesan.

