

Ravioli with Salsiccia filling

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

For the pasta dough

400 g	Flour, grippy
100 g	Flour, smooth
2	Egg yolks
2	Eggs, medium-sized
13 g	Olive oil
25 g	Water

For the salsiccia-filling

200 g	Salsiccia
100 g	Cream cheese
1 tsp	Tomato paste
3 tblsp	Finely grated parmesan
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
1 tblsp	Tuscan Herbs
1 pinch	Garlic Granules
	Egg for brushing

Preparation

1 Knead the flour, egg yolk, eggs, olive oil and water into a smooth dough. Wrap in cling film and let rest for at least 30 minutes.

2 Salt and pepper the salsiccia and fry in a pan. Drain in a sieve and let cool. Then mix with cream cheese, tomato paste, parmesan, garlic, and herbs and season to taste.

3 Roll out the pasta dough into thin strips. Then place the salsiccia filling in small piles on the dough. Then brush the edges of the dough with egg, place a sheet of pasta on top and press it down.

HINT: It's easiest with the pasta machine on level 3.

4 Cut out round circles with a cookie cutter. In the next step, press the edges together with a fork.

5 Bring salted water to a boil and let the ravioli cook for 5–6 minutes. Finally, the ravioli can be tossed in melted butter.