



Ravioli with Salsiccia filling

🕒 45–60 Min   

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.

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 |

