

Kartofflblattlen

Fried potatoes ravioli (For 4 person)

Paste 300 g potatoes
 1 egg-yolk
 1 tablespoon melted butter
 100 g flour

Condiments 1 teaspoon anise
 salt

Another shortening for cooking



- Peel the potatoes, cut into cubes and cook in salted water. Strain and let some steam out.
- Mash the potatoes and mix with the egg yolks and butter and allow to cool.
- Work the flour, the anise and the salt in the potatoes mass. Roll out the pastry and cut out small rectangles then bake in the hot fat and serve.

Baking temperature: 180 degree

Cooking time potatoes: 30 minutes

Frying time: 2 minutes

Tip

- As an independent plate, potato Blattlen is eaten with sauerkraut.