

Ravioli (For 4 persons)

Paste 150 g rye flour
100 g flour
1 egg
50-60 ml water
1 tablespoon oil
salt

Filling 150 g cooked spinach
50 g sliced onion
½ chopped clove of garlic
1 tablespoon butter
100 g cottage cheese
1 tablespoon grated Parmesan cheese
1 tablespoon sliced chive
1 pinch of grated nutmeg
pepper,
salt

Other grated parmesan cheese
browned butter
sliced chive

Paste

- Mix the two types of flour, and give it on a pastry board and salt it.
- Mix the egg with warm water and the oil, give the flour in the middle of the ring and knead from the inside out to form a smooth dough.
- Let the pastry rest for about 30 minutes.

Stuffing

- Chop the spinach, fry the onion and garlic in butter, add the spinach and let it cool.
- Add the curd cheese, the Parmesan, the chives and season with nutmeg, salt and pepper and mix well.
- Roll the pastry out with a pasta machine.
- Work the pastry out quickly, so it does not dry out.
- Cut out circles of about 7 cm in diameter.
- Use a small spoon to give the filling in the middle of the circles.
- Make the edge of the pastry wet and form small half moons.
- Immediately press down the edges with your fingers.
- Give the ravioli in cooking salted water for 3-4 minutes. Put them out and serve them with Parmesan cheese and browned butter and chives.

Cooking time:

3-4 minutes

