

Kartofflblattlen

Fried potatoes ravioli (For 4 person)

Paste 300 g potatoes

1 egg-yolk

1 tablespoon melted

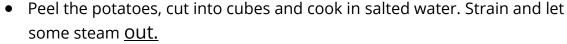
butter

100 g flour

<u>Condiments</u> 1 teaspoon anise

salt

<u>Another</u> shortening for cooking



- 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

<u>Tip</u>

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

