

# Kartofflblattlen

Fried potatoes ravioli (For 4 person)

<u>Paste</u>	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



- 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.

