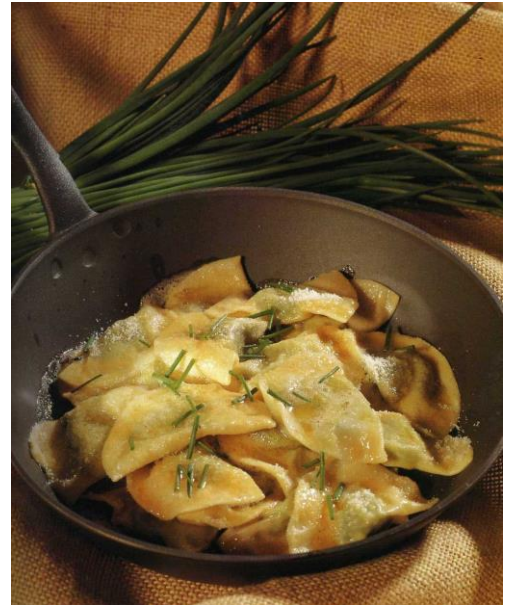


Ravioli (For 4 persons)

<u>Paste</u>	150 g rey flour 100 g flour 1 egg 50-60 ml water 1 tablespoon oil salt
<u>Filling</u>	150 g cooked spinach 50 g sliced onion ½ chopped clove of garlic 1 tablespoon butter 100 g cottage cheese 1 tablespoon grated Parmesan
<u>cheese</u>	1 tablespoon sliced chive 1 pinch of grated nutmag pepper, salt
<u>Other</u>	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

