



BIOSÜDTIROL



Organic Farmer Margaret Serves: Apple Ravioli.

Preparation: 1 hour and 10 minutes

Difficulty: Medium

Ingredients (6-8 servings)

Ingredients potato dough

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

Ingredients filling

- 3 Granny Smith apples
- 1 egg yolk
- 1 tablespoon breadcrumbs
- 1 tablespoon flour
- 1 tablespoon sugar
- 80 – 100 g ricotta
- Chopped amaretti biscuits



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- cinnamon, lemon or rum, to taste

Preparation

Boil the potatoes in salted water, drain, peel and sieve. Add the egg yolk and melted butter to the potatoes, mix well and leave to cool. When the puree is cold and just before forming the ravioli, add a little flour and mix well to obtain a smooth dough.

Peel the apples, cook them in a little water until soft, then blend them and add the other ingredients. Roll out the dough and cut circle shapes using a cookie cutter. Place a bit of the filling on each circle, fold the dough into the shape of a half-moon and seal the edges well. Cook the ravioli in boiling salted water; as soon as they rise to the surface, remove them from the water; place them on a platter, decorate as you like and serve with a smile.

Margaret's suggestion

By substituting a little horseradish for the chopped amaretti biscuits, the ravioli become a tasty appetizer. In this case, it is best to serve them with a salad made of valerian, arugula, slices of apple and a few bits of filling. Enjoy!