

heute gibt es...

## Ravioli filled with Mediterranean



### **Ingredients: (For 4 people)**

#### **Dough:**

- 400g flour
- 1 teaspoon salt
- 3 eggs
- 4 tablespoons of water

#### **Filling:**

- 2 eggplants
- 800g Spinach
- 8 spring onions
- some olive oil
- 12 dried tomatoes
- 2 crushed garlic cloves
- two handful of fresh basil leaves (20g)
- 300g cream cheese
- 2 tbs. grated parmesan cheese
- 50g Pinienkerne
- 1 egg

### **Preparation:**

1. Flour, knead eggs, water and salt to a smooth dough and then packaged in plastic wrap let stand one hour.
2. eggplant cut in half, several times with the fork and to push at about 160 ° C circulating air in the oven until they are soft on the inside (about 45 minutes).
3. Then solve pulp from peel and cut into cubes.
4. Clean spinach, wash, give dripping wet in a pot of boiling salted water and let coincide. Remove - to obtain the green color in ice-water to give - express very well and chop finely.
5. Spring onions cut into thin rings and fry in a little olive oil.
6. Add the eggplant, spinach, dried tomatoes (chopped) and fry with. Clove of garlic into force. Finely chop the herbs and mix in.
7. take the whole thing from the flame, add cream cheese and Parmesan and mix.
8. Roast pine nuts in a frying pan (without oil) short. Then enter into the mixture and season them with salt and pepper.
9. Roll out the pasta dough thin now or if available use a pasta machine, so you get a rectangle.
10. Spread the filling on this thin. Here avoiding the dough crust and brush with egg verquirrItem.
11. Now the Teigrechteck several times fold from the longer side so as to obtain a 8cm wide strips at the end.
12. Now proceed as follows:  
First, one of the open sides is compressed with the style of Holzrührlöffels. Now you work from this side, proceeding, and divided the rectangle by pressing the dough with the style into individual cushions, each 8x10cm large.  
Tip: The pressure point rather do a bit wider, so you can then separate the ravioli from each

other with a pastry wheel, without the filling comes out. If this should happen anyway this is not a doomsday ☐

13. In boiling salted water (or vegetable broth) to give the individual ravioli and cook about 6 minutes long.

14. Then remove from the water, cut into strips and fry with a little oil and onion in a pan.

Done ☐