

## Schlutzkrapfen • ravioli with spinach and ricotta filling



Preparation: 01:00 h

People : 4

**Dough:** combine wheat and rye flour with a little salt. Mix oil, egg and lukewarm water, knead with the flour to form a dough and leave covered for around 30 minutes.

**Filling:** lightly sweat garlic and onion in the butter, add the finely-chopped spinach and leave to cool slightly. Add parmesan, curd cheese, chives, nutmeg, salt and pepper and mix well.

Roll out dough thinly, cut out rounds (about 7 cm in diameter) and place filling in the middle. Fold together to form half-moons and press down on edges. Boil the 'Schlutzer' in salted water for 3 to 4 minutes, place on a plate and garnish with parmesan, browned butter and some chives.

### Ingredients:

#### For the dough:

- 100 g wheat flour
- 150 g rye flour
- 1 free-range egg
- About 50 ml lukewarm water
- salt and oil
- 100 g curd cheese (Topfen)
- 50 g butter (browned)

#### For the filling:

- ½ clove of garlic, finely chopped
- 50 g onion, finely chopped
- 1 dessertspoon butter
- 150 g spinach
- parmesan cheese
- chives, nutmeg, salt and pepper