



SWEET RAVIOLI



SERVES 10



30 MINS



6 SIMPLE STEPS

Ingredients

- 1 cup plain flour
- 1 tablespoon sugar
- 1 egg
- 1 tablespoon lard
- 1 shot glass of scotch

Filling

- 5 tablespoons of Nutella
- 4 tablespoons of crushed amaretti biscuits
- Vegetable oil, for frying
- Icing sugar for dusting



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1. Mix flour and sugar in a bowl and create a well. Crack the egg into the centre of the well and add the lard and scotch. Beat with a fork to combine until the dough has come together. Place the dough on a lightly floured surface and knead until smooth and elastic. Allow to dough to rest, while making ravioli filling
2. Place Nutella and crushed amaretti biscuits in a bowl and mix to combine. Set aside.
3. Add eggs, one at time, beating after each addition. Sift flour, cinnamon and cardamom over butter mixture
4. Divide the dough into four pieces. Roll one piece out at a time with a pasta machine (starting from the lower number to the higher number) until it becomes smooth. Alternatively you can use a rolling pin. Use a circular cookie cutter to cut out pastry circles.
5. Spoon a teaspoon of the Nutella filling into the centre each pastry circle, then fold over and join the edges together, pressing firmly with a fork. Avoid leaving any gaps as the filling will come out when they are cooking.
6. Pour enough vegetable oil into a small saucepan to come up 6-7 cm (2 ½ inches) from the top of the pan. Heat to about 190° or until a scrap of pastry dropped into the oil bubbles. Add 4 ravioli at a time to the oil and remove when they are golden brown. Remove them from the saucepan and drain on a paper towel, dust with icing sugar and serve immediately.

