



DEEP FRIED APPLE AND BACON RAVIOLI



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Reduces moisture migration
- Quick and easy preparation



25



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DOUGH

250 g	Double-grip flour type 480
6	Egg yolk(s)
2 tbsp	Olive oil
	Salt
	Ground nutmeg, ground

FOR THE FILLING

250 g	QimiQ Cream Base
100 g	Apple(s), peeled, diced
20 g	Butter
80 g	Onion(s), finely chopped
150 g	Streaky smoked bacon, finely diced
1 tbsp	Olive oil
50 g	Flat-leaf parsley, fresh
20 g	Marjoram, fresh
125 g	Ricotta min. 45 % fat
	Salt
	Black pepper, freshly ground
	Vegetable oil, to fry

METHOD

1. For the dough: knead the flour, egg yolks, olive oil, salt and nutmeg together to a smooth dough. Allow to rest for approx. 1 hour.
2. For the filling: sauté the diced apples in the butter and allow to cool.
3. Sauté the onions and bacon in the olive oil. Add the herbs.
4. Add the QimiQ Cream Base and bring to the boil briefly. Allow to cool.
5. Add the ricotta and apple mixture and mix well. Season to taste with salt and pepper.
6. Roll the dough out thinly and cut in half.
7. Place teaspoons full of the filling approx. 2.5 cm apart on one of the sheets of dough.
8. Cover with the second sheet and cut into squares around the filling using a pastry wheel. Press the edges firmly to seal.
9. Deep fry the ravioli in hot oil. Serve with a rocket salad.