



Swabian Ravioli

Ingredients

For the filling:

250 g ground meat
300 g spinach leaf
2 day-old bread rolls
1 egg
1 onions
parsley
salt and pepper
1.5 L meat brotha

For the dough:

400 g flour
3 eggs

Knead the dough ingredients until you have a smooth noodle dough.

To prepare the filling: wash the spinach and blanch it in a small amount of boiling water with salt. Allow excess water to drain off, then chop. Peel and dice the onion. Moisten the rolls in cold water. Press excess water out of the roll. Mix the spinach, rolls and onions together with the ground meat, parsley and egg. Season with salt and pepper

Roll the dough out to a thickness of approx. 3 mm and cut in squares with sides of approx. 15 cm (depending on how large you want them to be). Add one tablespoon of filling to each square, fold the sides together and press the edges to seal.

Bring the meat broth to a boil, then add the Swabian ravioli and let cook for about 10 minutes. Serve with the broth.

The Swabian ravioli can also be served with golden sautéed onions and salad.