



Deep-Fried Ravioli with Parmesan and 2 Tomato Dips

A fruity and spicy take on the Italian classic



Easy



4 Servings



30 min.



Ravioli are an absolute favorite of Italian cuisine and are popular even beyond Italy's borders. These fried pasta pockets are a special variation on the original Italian classic and are often served as an appetizer or in the early evening with an aperitif. Originally from northwestern Italy—more specifically, the Liguria region around Genoa—these pasta pockets are individually filled, making them the perfect choice for every taste.

Ingredients

500 g fresh vegetarian ravioli
2 eggs
330 ml buttermilk
150 g flour
250 g breadcrumbs
800 ml vegetable oil for sautéing/frying
a pinch of sea salt
1 tbsp Italian herb blend (dried)
a handful of freshly grated Parmesan
200 g ORO di Parma Sugo Herb Tomato Sauce
1 tbsp ORO di Parma tomato paste with seasoned vegetables
Juice of half a lime
Salt and pepper
½ bunch fresh basil
3 tbsp olive oil
200 g ORO di Parma Chunky Spicy Tomatoes
Juice of half a lemon

Step 1: The Preparation

Before you can enjoy the delicious ravioli, you'll need to deep-fry them and prepare the dips. To do this, start by setting up a breading station for the ravioli, dividing the ingredients among three plates. On the first plate, mix the flour with a pinch of salt. On the next plate, whisk the eggs into the buttermilk. For the final station, grate the Parmesan and then combine it with the breadcrumbs and Italian herbs on the last plate.

Step 2: The Ravioli

To make sure the delicious Parmesan coating coats your ravioli perfectly, first dredge the ravioli in flour, tap off the excess, and then dip them in the buttermilk-egg mixture. After coating the ravioli in flour a second time, tapping off the excess, and dipping them in the buttermilk mixture, the final step is to coat them with Parmesan, breadcrumbs, and Italian herbs. To do this, coat the prepared ravioli in the breadcrumbs until they're covered all over. Once all the ravioli are prepared, you can deep-fry them. To do this, heat the vegetable oil in a deep pot.

Step 3: The Fruity Dip

While you're looking forward to the ravioli, you can already start preparing the dips. For example, a light, fruity dip goes especially well with the delicious fried ravioli. To make it, mix the Sugo Herb Tomato Sauce and the tomato paste with seasoned vegetables. Season to taste with (fresh) lime juice, salt, and pepper—and your first dip is ready.

Step 4: The Spicy Dip

This savory dip is a spicy alternative. To make it, finely chop the fresh basil leaves and mix them with the olive oil and the chunky spicy tomatoes. Season to taste with the juice of one whole lemon, and season the dip with salt and freshly ground black pepper to your liking—just the way you like it.

Step 5: The Finale

Once both dips are ready and the ravioli have cooled, there's just one final step: To add the finishing touch to the fried ravioli, sprinkle them with sea salt before serving. Now you can finally dip the fried ravioli into the delicious dips and enjoy

them. Buon appetito!

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