

Bariselli ravioli

Ingredients for 6 people

For the pasta:

300g plain white flour,
3 whole eggs, salt.

For the filling:

200g mince meat,
40g breadcrumbs,
50g grated parmesan,
10g butter,
1 whole egg,
meat stock,
salt.



For the pasta:

sieve the flour onto a smooth surface, add the eggs and a pinch of salt; mix together until the dough is even and not too soft.

For the filling:

brown the meat in the butter until golden; turn off the heat and let it cool.

Put the meat into a bowl, add the other ingredients and mix together, adding the hot stock (the filling should have a thick consistency).

For every 6cm of pasta, arrange a small amount of mixture on one half of the pasta; cover with the other half to make the ravioli. Cook in plenty of salted water, sieve and serve with butter flavoured with a few leaves of sage.

Recommended wine:

Terre di Franciacorta Rosso Solive