

Tortelli di bufala



Ingredients

- 500 gms. flour
- 4 Eggs
- A pinch of Salt
- 4 spoons Oil
- 200 gms Ricotta Cheese.
- 200 gms. Mozzarella di bufala campana DOP
- 10 Black olives
- 2 tablespoons grated Parmesan cheese
- salt and pepper

Method

1. Prepare the pastry kneading flour, eggs, salt and oil together. Let it rest and prepare the filling.
2. Drain the mozzarella di bufala campana and finely chop on kitchen paper to absorb the water.
3. Mix the ricotta, parmesan, mozzarella, chopped olives, a pinch of salt and pepper.
4. Roll out half of the dough. Place the stuffing in small dollops at regular spaces.
5. Cover with the other half of rolled out dough
6. Cut and paste your tortelli with a small pastry wheel, making sure to let out the air from within the envelopes (Help this with the hollow of your hand!).
7. Cook the ravioli for a few minutes in salted water and season with a little oil and Parmesan.