

# Fried ravioli stuffed with custard



🍴 For about 50 ravioli.

## Ingredients

400 g flour "00"

1 egg

1 egg yolk

50 g butter

1 tablespoon sugar

1 pinch of salt

1 pinch of powdered vanilla extract

1 cup of egg marsala

## Filling & Finishing

Filling: classic or chocolate custard.

Finish: peanut oil for frying | icing sugar and/or cocoa powder

## Method

Pour the flour on a pastry board, make a dimple, and add the sugar, eggs, the butter softened at room temperature, vanilla, salt and marsala. Work up to form a homogeneous and elastic mixture, wrap the dough in cling film and let rest on a pastry board for 1/2 hour.

Roll out the dough with a rolling pin, must be thin enough and have the same height at all points. Starting from 2 cm from the edge, put in a row, a teaspoon of custard at a distance of about 2 cm apart. Fold the dough over itself, close the ravioli edges with your fingers (if necessary, brush with some water to seal the dough), and in this way also helps the air out. Cut the ravioli with a pastry ring wavy or with a glass. Heat the oil (160°) in a high-sided pan and fry the ravioli a few at a time. Allow to drain on absorbent paper and, once cool sprinkle with icing sugar and/or cocoa powder before serving.