

The Vigilerhof recommends

South Tyrolean “Schlutzkrapfen”

(pasta pockets)

Dough

- Mix the two types of flour together, form into a ring on a pastry board and salt.
- Whisk the egg with the lukewarm water and oil, pour into the middle of the flour ring and, working from the inside outwards, knead into a smooth paste.
- Let stand covered for 30 minutes.

Filling

- Chop the spinach finely, gently fry the onion and garlic in the butter, add the spinach and leave to cool a little.
- Add the ricotta, parmesan and chives, season with nutmeg, salt and pepper and mix well.
- Make thin sheets of pasta using a pasta machine.
- Use the sheets as fast as possible to stop them from drying out.
- Using a smooth pastry cutter, cut out round shapes of approx 7 cm in diameter.
- Place the filling in the middle using a small spoon or an icing bag.
- Moisten the edges with water and fold the filled pasta into crescent shapes.
- Now press the edges lightly together using your fingers.
- Cook the Schlutzkrapfen in salted water, remove using a skimmer and arrange on a plate.
- Sprinkle with parmesan and serve with brown butter and chives.



For 4 people

Pasta

150 g rye flour
100 g wheat flour
1 egg
50 – 60 ml lukewarm water
1 tablespoon oil
Salt

Filling

150 g spinach, cooked
(approx. 300 g fresh spinach)
50 g onion, finely chopped
½ clove garlic, finely chopped
1 tablespoon butter
100 g quark or ricotta romana
1 tablespoon parmesan, grated
1 tablespoon chives, finely chopped
1 pinch nutmeg, grated
Freshly ground pepper, salt

To serve

Grated parmesan cheese
Brown butter
Finely chopped chives

Cooking time 3 – 4 min.

Tip and recommendation

- The pasta ingredients can also be mixed in a bowl then kneaded on a working surface (table or pastry board).
- Cooked, sieved potatoes can also be added to the filling for the Schlutzkrapfen.