



Pink Curd Ravioli in Butter Brioche Crumbs

1 For the *pink/red* in the dough, cook the red beet juice until it gets thick and is reduced to about half of the original amount. Be careful not to let it get too thick and dark... that's what happened with our first try... Almost as bad as screwed up caramel...

2 Combine all other ingredients for the pasta dough with the slightly cooled down reduced juice and knead well for a few minutes, until the dough is smooth and elastic. I used our KitchenAid for starters, because red beet juice is well known for staining everything it comes in contact with, particularly on skin it seems to stay forever. With a safe head start, I began working the dough with my hands for a few more minutes until it was evenly colored. Wrap tightly in plastic foil and let rest for 60 minutes in the fridge. Before I chilled the dough, its consistency worried me a bit, because it felt a bit porous. But the full hour of resting magically solved the issue.

3 Remove dough from foil, knead a few times and either roll out thinly by hand or use your pasta machine. Our pasta machine served us well, starting with the first setting of the machine all the way up to level 7 (out of 8) - all in all about 20 runs. Turn and fold the dough a couple of times to get the best results. Don't worry if the edges aren't super even, as long as the sheets are wide enough for the ravioli shapes.

4 Instead of cooking the ravioli in water, the book suggests: Pour enough milk in a big pot, add a scraped-out vanilla bean, the vanilla seeds as well as the sugar and let simmer for a few minutes at medium heat.

5 Make sure you have two pasta sheets of equal size, place one of them on a slightly flour-dusted wooden board. Now either use your ravioli maker or a cookie cutter to mark where the filling needs to go. It also helps to get the most out of your



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Recipe source: Ravioli & Lasagne by Witzigmann/ Teubner p.11, 112, 114, adapted mix of various recipes

Prep time: 45-60 min., chilling: 1 hour, cooking: 3-4min.

Ingredients for the pasta (serves 2):

- * 250g flour
- * 2 eggs
- * 2 tbsp sunflower oil
- * 1/4 tsp salt
- * 100ml red beet juice, reduced to less than half

Ingredients for the filling:

- * 50g butter
- * 20g sugar
- * 200g curd (Topfen)
- * 1 egg yolk
- * 50g Brioche crumbs
- * zest of 1/2 lemon
- * a generous dash of Marillenschnaps (or other fruit schnaps)

Ingredients for cooking the ravioli:

- * 0,75l milk
- * 1 vanilla bean, scraped out
- * 50g sugar

Ingredients for the topping/ sauce (amounts to taste):

- * butter
- * Brioche crumbs

Ingredients for the cherries (amounts to taste):

- * sweet cherries
- * sugar
- * cinnamon
- * starch



sheets, avoiding waste, which you'll otherwise end up with or even worse incomplete ravioli... Using two tea spoons, place about a tablespoon of filling into each marked area. Generously brush some egg white around each filling.

6 As soon as you're done, take the other pasta sheet, place on top of this one and use your hands to form the ravioli and press the two layers together - gently but firm enough. Make sure no air is trapped between the two sheets of pasta. This part can be a little tricky. 'Happy with how they look? Then take your cookie cutter again and cut out the individual pieces.

7 Just before you cook the ravioli, prepare the sauce by adding the butter and Brioche crumbs to a small frying pan and let gently (lightly) brown.

8 Generally, fresh pasta cooks much much faster, so place the ravioli in the lightly simmering vanilla milk and expect them to be ready in about 3-4 minutes. They tend to float on top throughout the simmering process, just take a skimmer to turn them at least once and push them down a bit from time to time.

9 Arrange ravioli with the butter and breadcrumb mix on a plate, drizzle with vanilla milk (if desired) and serve while hot.



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