



Vallée de Kaysersberg
L'Alsace essentielle [®]

MUNSTER RAVIOLI ON A BED OF SALAD (MINSCHTER)

The authentic Alsatian recipe

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Number of people: 6

Preparation time: 30 min

Cooking time: 5-10 min

INGREDIENTS

- 750 g durum wheat semolina
- 6 eggs
- 3 cl olive oil
- Salt and pepper, one Munster cheese weighing around 500 g
- 1 large head of batavia
- sherry vinegar
- 3 boiled eggs
- 3 tomatoes
- 1 glass of water

THE STEPS

- Stir in the semolina in a mixing bowl.
- Gradually add 5 whole eggs, the olive oil, then 1 egg white (reserve the yolk) and a little salt.
- Mix well to obtain a smooth dough that no longer sticks to the sides of the container.
- Add a little water if necessary. Mince the dough ball on the work surface, make a pattern and divide into 6 equal pieces.
- Roll out each ball of dough to a base measuring approximately 40 cm by 30 cm.
- Cut the Munster cheese into 18 equal portions.
- Divide each base into 3 strips. Place a portion of Munster cheese on each strip.
- Spread a little egg yolk over the parts to be folded over, then close your ravioli, making sure that the ends are well stuck together.
- Bring a pan of water to the boil. Place the ravioli in the water, without overlapping them, for around 5 minutes.
- Prepare the vinaigrette using a little sherry vinegar.
- Arrange the salad and a few wedges of tomato and hard-boiled egg on the plates and drizzle with the vinaigrette.
- Place 3 ravioli on the bed of salad and serve.
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OUR SUGGESTION

A Gewurztraminer or Pinot Gris will bring out the best in this dish!