

Recipe RAFIOL



Ingredients for the dough

- 1 kg of flour
- 8 egg yolks
- 17 dag of sugar
- 9 dag fat
- 2 vanilla sugar
- a cork of prosecco
- a pinch of salt
- a bit of milk and water

Ingredients for the filling

- In 1 kg of roasted and ground almonds add:
- 15 dag of melted butter
- 50 dag of sugar
- 1 dl maraschino
- cork of rose liqueur (rosolia)
- a cork of prosecco
- grated zest and juice of one lemon and one orange
- 2 vanilla sugar
- 8 beaten egg whites

Method

You start preparing the dough by whisking the egg yolk with sugar, then add fat, vanilla sugar, a little salt and a cork of prosecco. After mixing the mixture well, add the flour, then you combine the ingredients with a bit of warm milk and water. Mix the dough by hand, making sure that it is not too hard or too soft.

The dough must be left to stand for twenty minutes before starting to form. During this time you can prepare the filling.

After you have mixed the mixture well, you leave it to stand for an hour, so that the almonds absorb the flavors well.

Divide the dough into smaller pieces and roll them until they are thin, and use a round mold (15 cm) to create a shape in which one teaspoonful of filling is placed.

Close the ravioli with the end of a fork that has been previously dipped in flour. It is important to close rafioli well, so that it does not leak during baking. When you have closed the Rafiol, you put it in the oven for 15 minutes at a temperature of 160°.

Brush the top of the baked dessert with water and cover with granulated sugar.

Now you are ready to be a rafioli master.