

# Breaded and crunchy ravioli recipe with AirFry oven

COOKING  
LOVERS TEKA



## Consejo del chef

Remove and serve with your favourite sauce. Our bet is pesto this time, but tomato sauce is a winner too.

## Raciones para 2

- Stuffed fresh ravioli
- 1 Egg
- 2 Teaspoons of milk
- 3 Tablespoons of breadcrumbs
- 2 Tablespoons of oregano
- 2 Tablespoons of dry basil
- 1 Tablespoon of dry thyme
- 1 Tablespoon of grated parmesan
- 1 Tablespoon of parsley
- 1 Tablespoon of ground garlic
- A pinch of salt
- A pinch of ground pepper

- 1 In a bowl, place the egg with milk and whisk until combined.
- 2 In another bowl, put the ingredients together for the breading, toss with a spoon and combine as well.
- 3 Soak raviolis in the egg mix, one by one, drain and coat with spices. Repeat with all the raviolis.
- 4 Place them in the FryMaster Box tray, select AirFry function and bake at 250 °C for 25 minutes or until golden brown.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/raviolis-rebozados-y-crujientes-al-horno-airfry/>

