

Breaded and crunchy ravioli recipe with AirFry oven

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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

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

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