Breaded and crunchy ravioli recipe with AirFry oven



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/en/receta/raviolis-rebozados-y-crujientes-al-horno-airfry/