



Cypriot Cheese Ravioli / Ravkioles

Prep Time: **90 minutes**

Cook Time: **5 minutes**

Serves: **6 people**

Cypriot cuisine

*Allergens: Eggs, Milk, Gluten

Preparation

1. Put the flour in a large bowl and add the salt. Pour the water slowly slowly and knead into a stiff dough. Cover with a wet towel and set aside for approximately 30 minutes.
2. In another bowl combine the halloumi, anari cheese, mint and the eggs. Mix very well until you have a thick mixture (not too watery).
3. Roll out the dough into a thin sheet. Pass from the pasta machine first from the widest option (n.0 - n.2) and then another one time from a more narrow option (n.5)

Ingredients

For the Dough:

- 4 cups hard flour
- 1.5 cup warm water
- Little bit of salt

For the filling:

- 1kg Halloumi cheese semi dry grinded
- 300 gr fresh anari cheese
- 1 bunch of fresh mint cut into small pieces.
- 3 large eggs

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4. Place the dough sheet on a clean surface covered with flour and place the pieces of the cheese mixture (approx. half tsp) along the sheet with 3 cm intervals.
 5. Cover with the other half sheet and slightly press firmly around the filling with your finger.
 6. Cut the Ravioles using a ravioli cutter or a small glass. Add the ravioli on a tray with kitchen paper on the bottom. Repeat with the same way until the mixture finishes.
 7. Bring a pan of vegetable broth to the boil and cook the Ravioles for approximately 8 to 10 minutes.
 8. Sprinkle generously with halloumi cheese.

* You can preserve it in the freezer for up to 6 months.



Oven baked Cypriot Cheese Ravioli

PrepTime **10 minutes**
Cook Time: **20-30 minutes**
Serves: **6 people**
Cypriot Modern cuisine



Ingredients

- 2 packages of Raviolis (750gr.)
- 1 vegetable stock
- 400gr. Fresh Cream
- 1 cup sweet corn
- 2 cups cheese mix
- Salt & Pepper to taste

Preparation

1. Bring a pan of vegetable broth to the boil and cook the Raviolis for approximately 8 to 10 minutes (bit more if they are frozen)
2. Strain the Ravioli.
3. In an Oven pan add some fresh cream, a layer of the ravioli, sprinkle sweet corn, garlic and some cheese, repeat for 3 layers and top up with the remaining cheese.
4. Bake for approx. 20 mins in a preheated oven in 180oC.

Enjoy!



Ravioli in Butter and Sage Sauce

Prep Time **10 minutes**
Cook Time: **20-30 minutes**
Serves: **6 people**
Cypriot Modern cuisine

*Allergens: Eggs, Milk



Ingredients

- 2 packages of Ravioles (750gr.)
- 1 vegetable stock
- ½ cup unsalted butter, cubed
- 3 garlic cloves, minced
- ¼ cup sage leaves cut into ribbons
- Ground black pepper to taste
- Lemon juice
- ¼ cup grated Parmesan cheese

Preparation

1. Bring a pan of vegetable broth to the boil and cook the Ravioles for approximately 8 to 10 minutes (bit more if they are frozen)
2. While ravioli cooks, heat a large skillet over medium and add the butter. Cook for about 3 minutes or until browned and fragrant, swirling the butter and stirring occasionally.
3. Add pepper to taste, and the sage leaves. Continue cooking about 2 minutes more, until the sage is slightly crispy, stirring occasionally.
4. Add ½ tablespoon lemon juice.
5. Once ravioli has finished cooking, add them to the skillet, stirring gently to coat them in the browned butter. Divide ravioli among plates top with cheese and a squeeze of lemon.

Enjoy it!