

Fried Crispy Ravioli



Recipe By Jaxters

Ref: 757

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

800 g Uncooked pre-made Ravioli of choice

Crispy Coating

250 g Fresh breadcrumbs

2 Eggs beaten

2 tbsp Fresh sage or basil chopped

1 tsp Garlic granules

1/2 tsp Salt

1/2 tsp Freshly ground black pepper

deep fat fry Olive oil

Tomato Sauce option

400 g Tomato passata

1/2 Onion chopped

2 Garlic clove grated

2 tbsp Tomato puree

1 tbsp Fresh basil chopped

1 tsp Caster sugar

1/2 tsp Freshly ground black pepper

1/2 tsp Salt

2 tbsp Olive oil

Suggestion & Tips

Most Ravioli types work well, you can make different sauce types if you wish.

Method

Step 1 - Make the tomato sauce, place onion & olive oil in a frying pan over a med heat, stir & cook onion until soft, then add garlic & cook for a one more minute, then add basil stir & cook for 30 sec, then add passata, sugar, tomato puree, sugar, salt & pepper, bring to a simmer & cook for 2 mins stirring all the time, when done blend sauce with a stick/hand blender or liquidiser to smooth, then add back to the pan.

Step 2 - Heat a saucepan with 5 cm of oil on a med heat.

Step 3 - Mix breadcrumbs, herbs, garlic granules, salt & pepper together in a shallow bowl, then in another bowl put the egg, first coat ravioli in egg as a glue then put into flavoured breadcrumb mix & coat both sides, then in batches fry the ravioli for 3 to 4 mins or until golden & crispy, keep pre cooked ones warm in a cool oven if required.

Step 4 - Serve warm with sauce on the side or as a dipping dish.