



BAD EGART SCHLUTZER

filled with radicchio Trevigiano, balsamic vinegar and
Vinschgau mountain cheese



Preparation



Cook

Ingredients

For 4 people

Ingredients for the dough

120 g durum wheat
120 g wheat flour
2 eggs
1 tbsp olive oil
a little lukewarm water if required

Ingredients for the filling

350 g of radicchio Trevigiano
4 shallots - finely chopped
2 cloves of garlic - finely chopped
2 tbsp olive oil
125 ml of Lagrein Dunkel dark red wine - indigenous grape variety
2 tbsp balsamic vinegar

Preparation

Preparing the dough

Mix together the durum wheat and wheat flour and make a well in the middle. Add the eggs and oil to the center and mix well. Work in the durum wheat and flour well, and if required add a little lukewarm water, until a smooth, pliable dough is formed. Wrap the dough in cling film and leave to rest for at least half an hour.

Preparing the Schlutzer

Glaze the shallots in olive oil before adding the garlic. Add the roughly chopped radicchio and continue to sauté. Quench with the red wine and leave the liquid to reduce a little before adding the balsamic vinegar. Season with salt, pepper, chili and nutmeg. Reduce the liquid again and then remove from the stove to cool. Roughly mix the radicchio mixture and blend in the little cubes of mountain cheese and the finely chopped pineapple sage. Roll out the pasta dough thinly using a pasta machine. Cut out discs using a round cutter. Place the radicchio and cheese filling in the center of the discs. Brush the edge of the pasta

200 g Vinschgau mountain cheese cut into small cubes

Seasoning: salt, pepper, a little chili powder and nutmeg to season

8 pineapple sage leaves (at your discretion - other herbs can also be used for seasoning)

To serve

grated Parmesan cheese

melted butter

Decoration

radicchio leaves cut into strips and pineapple sage leaves

Recipe by: Janett Platino - Restaurant Bad Egart / Onkel Taa

dough with water and fold the pouches in half-moon shapes.

Press the edges down well to seal.

Cook the Schlutzer in boiling salty water. (approx. 3 minutes.)

Serve the Schlutzer on warm plates with grated Parmesan and melted butter. To garnish sprinkle with radicchio leaves cut into strips and pineapple sage.