



Schwäbische Maultaschen (Swabian-style pasta pockets)

BADEN-WÜRTTEMBERG

Ingredients

For 4 people

400 g flour

4 eggs

A small amount of water

Salt

Croutons

150 g minced meat
(half and half)

300 g veal

200 g blanched spinach,
chopped

1 small onion, diced

2 eggs

Nutmeg, ground salt

Pepper

Meat stock

Finely diced vegetables

Chives

Method

Knead the flour, eggs and salt together with a little water to form a smooth dough. Use a rolling pin to roll it into a thin rectangular sheet of dough.

For the filling, soak the croutons in a little hot water and then press firmly to dry. Mix all the ingredients thoroughly in a large bowl and season to taste.

Leaving 2 cm free at the top edge, spread the filling onto the pasta dough to a thickness of around 0.5 cm, and roll twice. Cover the overlapping edge of the dough with egg yolk, fold over and press firmly.

Cut the pasta pockets with a knife (around 100 g per pasta pocket). Place in the meat stock with the finely diced vegetables and allow to simmer for around 12 minutes.

Serve with the meat stock, diced vegetables and chives.

Bon appétit!

Wine recommendation

A Trollinger goes well with this dish. A light, fruity red wine with moderate tannins.