

HALLOUMI CHEESE RAVIOLI



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Ingredients (serves 5)

Pastry

6 cups flour (1/2 wholemeal flour and 1/2 plain flour)

pinch of salt

warm water to make the dough firm

Filling

2 halloumi cheese (mature)

1 fresh halloumi cheese, grated

2-4 eggs

dried mint

cinammon (optional)

Preparation

1. Prepare the dough. Cover and stand for 1 hour.

2. Mix well all the ingredients for the filling.

3. Cut dough in half. Roll out each half on lightly floured surface. Place 1 tsp filling 5cm apart over one sheet of pasta.

4. Place remaining pasta sheet over filling. Press firmly between filling and cut with round cutter.

5. Sprinkle ravioli with a little flour.

6. The ravioli are best kept in the freezer if they are not going to be cooked immediately, otherwise boil in chicken stock and serve with grated halloumi cheese mixed with some dry mint.

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