

#MYCORTINA

# TYPICAL RECIPES

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Beetroot casunziei,  
Cortina's traditional dish



# Ingredients

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SERVES 4

For the filling:

400 g of beetroot

100 g of golden beetroot

200 g of potatoes

15 g of plain flour

1 tbs salt

1 pinch of nutmeg



# Ingredients

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## For the dough:

320 g of plain flour

1 egg

180 ml of water

1 pinch of salt

## For the sauce:

100 g of butter

Smoked ricotta cheese or parmesan

Poppy seeds



## Method

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Prepare the filling in advance, even on the previous evening, so that it is cold and firm by the time you use it.

Steam the beetroots and golden beetroots and, separately, the potatoes. Blend the beetroots and mesh the potatoes with a masher, then mix everything and leave to cool down.

Toast the flour for the filling in a frying pan until it browns, then add it to the mixture of beetroots and potatoes. Add salt and nutmeg and leave to rest.

For the dough, mix the egg and flour, then add salt and the water little by little, until the dough is soft (you may need slightly more or less water, depending on how damp the flour is). Knead on a pastry board until you have a ball, then leave to rest covered for about half an hour.

## Method

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Roll out the dough so thin that you can see through it, dust it with flour and form circles with a 5–7 cm pastry ring. Place a scant tablespoon of filling at the centre of each circle and fold to form half-moon shaped raviolis, making sure to carefully seal the edges.

Dust a tray with bran flour and transfer the casunziei. Bring a large pot of water to the boil and add salt; put the butter in a saucepan.

Carefully put the casunziei into the simmering water (to prevent them from breaking) and cook for 5–6 minutes. Meanwhile, brown the butter.

Drain the casunziei using a skimmer spoon and place them on a plate, sprinkle with the ricotta or parmesan cheese and season with butter and poppy seeds. Serve immediately.