

Turtres da erba (Spinach pancakes)

Recipe for 4 persons

Ingredients for the dough:

200 gr of rye flour,
100 gr of white flour,
1 egg, some tepid water,
30 gr of melted butter, salt

Ingredients for the filling:

150 gr of cooked and minced spinach, (or 150 gr of mashed potatoes),
150 gr of ricotta,
salt, pepper, nutmeg, some oil

Preparation:

Mix carefully all ingredients and you will obtain a fairly elastic dough, let it sit (covered) for one hour. Prepare the filling with spinach and ricotta (add some oil). Add some salt, pepper and some nutmeg, let everything cool off. Form thin circles (12 cm) with the dough.

Fill the circle of dough with the prepared filling and cover it with another circle, push carefully with your fingers along the edge. Deep fry the pancake on both sides in abundant boiling oil.