

Dessert ravioli are a typical peasant tradition: they used to be baked for Saint Joseph's Day, 19 March. The dough is similar to shortcrust pastry and the ravioli are filled with a typical mixed fruit jam called "mostarda" or with fruit preserves. In this version, we recommend using an apricot jam filling, as a typical variety of apricot: the Bella d'Imola, is grown locally.

Ingredients for 9 ravioli

For the dough:

- 1 small yellow yolk egg
- 240 gr. flour 00
- 90 gr. butter
- Zest of one lemon
- 100 gr. sugar
- 1 tsp of yeast for cakes
- 35 gr. whole milk

For the filling:

- 1 kg. pitted apricots
- 30 gr. lemon juice
- 700 gr. granulated sugar

For the topping:

- Sugar
- Alchermes

For the jam: wash, pit and cut apricots into coarse pieces; break 4 stones, remove the kernels and roughly chop them. Put the apricots, chopped kernels, sugar and lemon juice in a steel saucepan and boil for about 2 hours. Pour immediately into the jars, close them tightly and turn them upside down until they have cooled down.

Preparation: sift the flour and baking powder through a strainer and pour into a bowl; add the chopped butter at room temperature, flavour with the grated lemon zest and mix to a light breadcrumb texture. Add the sugar, stir some more and then add the eggs and milk. Mix until a smooth mixture is obtained and transfer it to a pastry board; knead it by hand to form a dough lump. Cover the pastry dough with plastic wrap and leave it in the refrigerator for at least 6 hours.

Take the dough lump, knead it again by hand quickly, then roll it out with a rolling pin to a thickness of about 4/5 mm. Cut discs with a diameter of 10 cm. Stuff the discs with a spoonful of jam in the centre. Fold the ravioli discs to make half-moon shapes. Bake in a preheated static oven at 170° for 20 minutes on the middle shelf. Leave to cool and drizzle the ravioli with alchermes.