

JULIANKUTOS



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HELLO AND WELCOME!

I hope you will enjoy this class and have fun while preparing the meal.

This recipe book has been made with great love and care,
please do not share, copy or resell it.

On my website you will find many recipes, which you can freely share with
others.

Happy cooking,

A handwritten signature in black ink that reads "Julian Kutos". The signature is stylized with a long, sweeping underline.

JULIAN KUTOS, BA



AUSTRIAN RAVIOLI

NOODLE DOUGH

200 ml water
300 g wheat flour

1 tsp salt

FILLING

250 g spinach
½ onion
25 g cream cheese
25 g pine nuts
3 tbsp olive oil
salt

pepper
nutmeg

FOR SERVING

100 g butter
Zest of 1 lemon
50 g parmesan

CHILI OIL

100 ml oil
1 tsbp chili paste

NOODLE DOUGH

Mix all the ingredients together and knead well. The dough should be elastic. Wrap it with plastic wrap and let it rest for at least 30 minutes at room temperature.

SPINACH FILLING

Finely chop onion, sauté in oil

Finely chop spinach, sauté in oil.

Mix all ingredients together, season with salt and pepper.

MAKING RAVIOLI

Roll out the dough about 2 mm thin. Using cookie cutters with 10 cm diameter, cut out circles.

Brush the dough with egg whites. Add 1-2 tbsp filling in to the middle, gently put the dough together and close the ravioli.

Cook the ravioli for a few minutes in salt water.

SERVING

Melt butter, add lemon.

Serve the cooked pasta with butter and garnish with cheese.

For the chili oil, warm the oil and mix with chili paste.



TYROLIAN RATATOUILLE

500 g waxy potatoes
100 g mushrooms
2 bell peppers
2 carrots
1 chili
1 apple
1 onion
Olive oil for frying

CREAMY HERB SAUCE

250 g sour cream
50 g mixed herbs
salt
peper

Boil potatoes with skin. Rinse with cold water afterwards, peel them and cut into 5 mm slices.

Cut carrots in 5 mm slices, cut bell peppers in small pieces. Finely chop chilies. Cut apples into wedges.

Heat up some oil in a pan. Roast the onions, then add carrots. Finally add peppers, apples and potatoes. Stir fry very well. Season with salt and pepper.

HERB SAUCE

Mix sour cream, finelly chopped herbs, salt and pepper.



APPLE STRUDEL

STRUDEL DOUGH

250 g all-purpose flour
1 pinch of salt
3 tbsp vegetable oil
125 ml warm water

butter

BREAD CRUMBS

200 g bread crumbs
100 g butter
100 g sugar

APPLE FILLING

1,5 kg sour apples
150 g raisins
50 ml rum

juice of 1 lemon
2 tsp cinnamon

VANILLA SAUCE

500 ml Whole Milk *
500 ml Whipping Cream*
150 g Sugar
4 Egg Yolks *
1 Package Vanilla
Pudding
2 Packages Vanilla Sugar
1 tsp Salt

VEGAN

Substitute with plant-based milk, plant-based cream, and omit eggs.

DOUGH

Mix all ingredients together and knead well. Form in to a ball, cover with cling film and allow to rest for 1 hour.

Prepare a tea towel, dust with flour. Using a rolling pin, flatten the dough until 5 mm thick.

Put the dough on the towel. Using the back of your hands, stretch the dough until the size of the tea towel. The printing of the tea towel should be clearly visible to the ultra thin dough. Brush with warm butter.

BREAD CRUMBS

Put butter, sugar and bread crumbs into a pan. Caramelize.

APPLE FILLING

Soak raisins in rum.

Peel the apples. Cut into thin slices. Mix apples, lemon juice, cinnamon, rum and raisins together.

BAKING & FINISHING

Preheat the oven to 200°C conventional heating.

Fill the strudel with fruit or cream cheese. Sprinkle bread crumbs over the filling. Gently roll the strudel together.

Brush with warm butter.

Carefully move strudel on a baking sheet. Bake for 30 to 40 minutes.

VANILLA SAUCE

Mix some cold milk with pudding powder. In a pot, combine milk with whipping cream, sugar, and vanilla sugar, and bring it to a boil. Add the pudding powder and cook vigorously until the sauce thickens. Finally, add salt, sugar, and egg yolks.



NOTES

QUESTIONS?

Just message me.

IMPRINT

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