

Deep Fried Ravioli



Serves

Not Specified

Ingredients

- 1 pack of 24 fresh or frozen cheese ravioli
- 2 cups italian bread crumbs
- 1 cup buttermilk
- 1/4 cup fresh grated parmesan cheese
- 1-16oz jar marinara sauce

Preparation Instructions

Heat olive oil in a deep skillet or cast iron pan to 325 degrees. While oil is heating up, put buttermilk and bread crumbs each in a separate shallow bowl. Dip each ravioli in buttermilk and shake off the excess, then dip into the breadcrumbs making sure to coat on both sides. Place on a sheet pan and finish all of them the same way. When the oil is at the right temperature, fry a few ravioli at a time making sure to do both sides until golden brown. About 2 minutes. Using a slotted spoon transfer each ravioli to a sheet lined with paper towel and let drain. Sprinkle with sea salt and or parmesan cheese and serve along with your marinara sauce. Put on a plate and present with a sprig or two of fresh or crispy basil.