

PASTA04 | RAVIOLI WITH INFIBRA SPIRULINA

INGREDIENTS

Infibra Spirulina Flour	1000 g
Egg mixture	370 g



INFIBRA SPIRULINA

DIRECTIONS

Add the flour to the mixer. Gradually pour in the egg mixture while kneading until a rough, still very grainy dough forms.

To test if the dough is ready for extrusion: take a portion and press it between your fingers. If it binds together with a smooth, elastic consistency, it's extrusion-ready. If it feels too sandy or crumbly, add a few grams of liquid and knead until it reaches the proper extrusion texture described above.

Once properly developed, transfer the dough to the pasta extruder for shaping.