

Homemade Fried Ravioli

Learn to make crispy homemade fried ravioli! Golden, crunchy exterior with cheesy filling. Perfect appetizer with marinara sauce. Easy recipe!

15	10	25	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Homemade Fried Ravioli

Ingredients

- 2 tbsp olive oil
- 1 tsp garlic
- 2 tbsp parsley
- 1 cup breadcrumb
- 2 egg
- 1 cup flour
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Set up breading station**

Arrange three shallow dishes in a line. Place 1 cup all-purpose flour in the first dish. Beat 2 eggs in the second dish until smooth. In the third dish, combine 1 cup breadcrumbs with 1 teaspoon garlic powder, 1 teaspoon salt, and 1 teaspoon black pepper, mixing well.
- 2 Heat the oil**

Pour 2 tablespoons olive oil into a large, deep skillet and heat over medium heat until it reaches 175°C (350°F). Test the temperature by dropping in a small piece of breadcrumb - it should sizzle immediately and turn golden in about 30 seconds.
- 3 Bread the ravioli**

Working with one ravioli at a time, dredge it completely in flour, shaking off excess. Dip into the beaten eggs, letting excess drip off. Finally, coat thoroughly in the seasoned breadcrumb mixture, pressing gently to help the coating stick.
- 4 Place breaded ravioli on a clean plate or baking sheet.** Repeat the breading process with all remaining ravioli, keeping them in a single layer so they don't stick together.
- 5 Fry the ravioli**

Carefully place 4-5 breaded ravioli into the hot oil, working in batches to avoid overcrowding. Fry for 2-3 minutes on the first side until golden brown and crispy.
- 6 Using tongs or a slotted spoon, flip each ravioli and fry for another 2-3 minutes until the second side is golden brown and crispy.** The ravioli should be floating and bubbling actively.

- 7 Transfer fried ravioli to a paper towel-lined plate to drain excess oil. Repeat the frying process with remaining ravioli, maintaining the oil temperature at 175°C (350°F) between batches.
- 8 **Serve**
Serve the fried ravioli immediately while hot and crispy. Accompany with marinara sauce, ranch dressing, or your favorite dipping sauce.

Tips

Choose fresh or frozen ravioli over dried varieties for the best results. Cheese-filled ravioli work exceptionally well, but don't hesitate to experiment with meat or vegetable fillings. Make sure frozen ravioli are completely thawed before breading to ensure even cooking.

Maintain proper oil temperature between 350-375°F using a candy thermometer. Oil that's too hot will brown the exterior before the filling heats through, while oil that's too cool will result in greasy, soggy ravioli.

Set up an efficient breading station with three shallow bowls: seasoned flour, beaten eggs, and seasoned breadcrumbs. Work in small batches to prevent the breading from becoming gummy, and press the breadcrumbs gently to ensure they adhere well.

Don't overcrowd the frying pan - this lowers the oil temperature and prevents even browning. Fry in batches, allowing space between each ravioli for proper heat circulation and easy turning.

For extra crispy results, let the breaded ravioli rest for 10-15 minutes before frying. This helps the coating set and creates a better seal around the pasta.

Drain fried ravioli on paper towels immediately after cooking to remove excess oil. For the crispiest results, place them on a wire rack set over paper towels to allow air circulation around all sides.

Serve fried ravioli immediately while they're hot and crispy. If you must hold them, keep them warm in a 200°F oven for no more than 10-15 minutes to prevent the coating from becoming soggy.

Double-dip for extra crunch: after the initial flour-egg-breadcrumb coating, dip again in beaten egg and breadcrumbs for an even thicker, crispier exterior.