

Newsletter Kastelruth

A smile in the morning makes the day wonderful

What are you doing today!

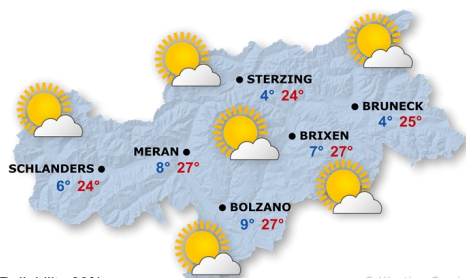
Kastelruth | 10:00
Church: Holy Mass



Guest Info



Sunday, 07th March 2024



Reliability 80%

© Weather Service
Autonomous Province of Bozen/Bolzano

Monday



Tuesday



Wednesday



The weather today:

Sunday's weather will also be fairly sunny.
Maximum temperatures between 22° and 27°.

www.weather.provinz.bz.it

Winter walking on the Bullaccia



From the Seiser Alm cable car mountain station in Compatsch, the trail leads up to the Dibaita Bullaccia hut and on to the Bullaccia mountain station. If you prefer, you can save yourself this gain and take the Telemix Bullaccia up. The Engelsrast (Angels' Rest) panorama platform, very close to Bullaccia mountain station, offers outstanding views over the Ortles region, the Stubai and Zillertal glaciers. The loop-route leads over a wide snow-trail on to the FillN cross, the Arnika hut and past the Dibaita Bullaccia hut back to Compatsch.

Walking time: 3 hours

Distance: 9 km

Ascent/Descent: 406 hm

Recepte Schützkräpfen ravioli Ingredients (4 servings)

Dough:

- 150 g rye flour
- 100 g wheat flour
- 1 egg
- 50-60 ml lukewarm water
- 1 tbsp oil
- Salt

Filling:

- 150 g spinach, boiled (approx. 300 g of fresh spinach)
- 50 g onion
- ½ garlic clove
- 1 tbsp butter
- 100 g curd cheese (quark)
- 1 tbsp parmesan, grated
- 1 tbsp chives
- 1 pinch of nutmeg
- Ground pepper
- Salt

Additional ingredients:

- Parmesan, grated
- Brown butter; Chives, chopped, to serve

Preparation (1h)

Mix both the flours, form into a ring shape on a pastry board and add salt. Whisk the egg with the lukewarm water and the oil, pour into the middle of the flour ring and knead into a smooth dough from the inside to the outside. Cover the dough and leave to rest for 30 minutes. Finely chop the spinach, gently fry the onions and garlic in the butter, add the spinach and allow to cool slightly. Add the curd cheese, parmesan and chives, season with nutmeg, salt and pepper and mix well. Pass the dough through the pasta machine to form thin sheets. Work the dough as quickly as possible so it does not dry out. Cut out circles of about 7cm diameter using a smooth, round cutter. Place the filling in the centre of each circle using a small spoon. Moisten the edge with water and fold the dough over to form a crescent shape. Immediately press the edges closed with your fingers. Boil the Schützkräpfen in salted water and plate. Sprinkle them with parmesan and serve with brown butter and chives. Cooking time: 3-4 minutes



FOLLOW US



Tourist Office Kastelruth | Piazza Kraus 2 | 39040 Kastelruth
Tel. +39 0471 706 333 & +39 377 302 1077 | info@kastelruth.com | www.kastelruth.com