

# Robiols Recipe



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Sweet Robiols is a typical recipe from Mallorca, Spain, that is eaten at Easter time. Its origins are uncertain but it is thought that they may proceed from Italy, because there was a cheese called robiola, very common in the Renaissance Italian court, or maybe in the similarity they have with the well-known Italian ravioli, but they are not Ravioli! It is a recipe deeply rooted in the culture of our land and it has many variations. Here I present you the one that I consider one of the best, and at the same time one of the simplest, so you have no excuse not to try to do it!

## Ingredients:

- 1 cup of oil (olive or sunflower, better if it is soft as otherwise they can get too much taste of oil).
- 1/2 cup orange juice.
- Flour, as needed.
- For the filling: Pumpkin jam or cottage cheese mixed with sugar are traditional fillings, but can also be used: other jams, chocolate or condensed milk.
- Ground sugar for decoration.



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## Dough preparation:

1. Mix the oil with the orange juice.
2. Add flour until you get a homogeneous dough that can spread over the table and folds in. Be careful when adding flour because the dough gets too hard very easily.
3. Let the dough rest for about 1 hour.

## Assembly:

1. Make a ball of dough and spread it on a table, greased with oil, or a baking paper, until we get a thin circle of about 10 cm, or the size you want.
2. Place the filling in the center of the dough circle so that it does not reach the edges.
3. Fold the dough in half, making the edges of the circle perfectly match.
4. Join the edges of the two halves together using the tips of a fork. Hit with the tips of the fork around the circular contour of the Robiol, not the straight part.
5. Trim the leftover dough from the joined edges with a knife or pizza cutter.



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## Baking:

1. Preheat the oven to 320 - 335 degrees Fahrenheit.
2. Bake the Robiols for 30-35 minutes, or until they are blond or to our taste.

Let cool and you will be ready to eat. You can sprinkle some ground sugar over them and they will be even more colorful and sweet.

Bon Appetit to all!