CANDIES SHAPE PASTA FILLED WITH NETTLE PASTE, PARMIGIANO REGGIANO AND CRISPY PROSCIUTTO

Menù Ingredients

20 g. Crema di ortica - Nettle Leaf sauce - E87

30 g. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

Ingredients

q.s. Salt

q.s. Poppy seeds

13 g. Parmigiano Reggiano, grated

15 g. Prosciutto, thin slices

q.s. Semolina flour

45 g. Cows milk ricotta

120 g. Fresh egg pasta doguh

Chef: Leonardo Pellacani

Method

Serve 1

Prepare the filling by mixing the ricotta cheese with the nettle cream, the grated parmigiano and season with salt. Place the slices of prosciutto on a baking sheet and roast them in the oven at 180 ° C for about 6-7 minutes until crunchy. Roll out the egg pasta dough and fill the candies shape pasta with the nettle filling. Cook them in boiling salted water for about 3-4 minutes. In another pan warm up the parmigiano sauce with a drop of cooking water. Once the pasta is cooked, toss with the sauce and serve, garnish with the crispy prosciutto.

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