

## CANNELLONI WITH ARTICHOKE AND PISTACCHIO



### Menù Ingredients

100 g Pesto ai pistacchi - Pistachio pesto - BX7  
20 g Tutto Sole - UA1  
250 g Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

### Ingredients

500 g Ricotta  
6 Eggs  
50 g Flour  
1L Fresh milk  
100 g Butter  
100 g Grated Parmigiano Reggiano cheese  
q.s. Salt and Pepper

Chef: Monica Copetti

### Method

For 6 people

In a saucepan, melt the butter and add the flour; gradually add the milk and finally the pistachio pesto, mixing well all the ingredients. Put the mixture on the fire and bring it to the boil in order to obtain a light béchamel. In the meantime, in a bowl, mix the ricotta with the egg yolks and the artichoke sauce, season with salt and pepper and fill the cannelloni with it. Butter an oven dish and place the cannelloni on top of it, then the béchamel with pistachios. Complete with a sprinkling of grated parmesan and bake at 170°C for twenty minutes. Decorate with julienne of tutti-sole tomatoes.