

CANNELLONI WITH ARTICHOKE AND PISTACCHIO



Chef: Monica Copetti

Method

For 6 people

In a saucepan, melt the butter and add the flour; gradually add the milk and finally the pistacchio 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 parmigiano and bake at 170°C for twenty minutes. Decorate with julienne of tuttosole tomatoes.

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