CANNELLONI WITH TURNIP TOPS AND TURKEY



Menù Ingredients

200 g. Friarielli - Turnip Tops - B60K

35 g. Roux Bianco - White Roux - BN1X

Ingredients

250 g. Cow's Milk Ricotta

2 Egg yolks

50 g. Grated Parmigiano Reggiano

350 ml Milk

120 g. Roasted Turkey

80 g. Egg pasta dough

Chef: Tommaso Ruggieri

Method

Serve 4

Roll out the pasta dough and blanch them into boiling salted water, then let them to cool down. Prepare the filling by mixing the Friarielli chopped with the knife, the ricotta, the parmigiano and the egg yolks. Prepare the béchamel using the milk and the white roux , following the instructions on the package. Cut the pasta into same size rectangular pieces then add a slice of turkey and fill it with the prepared ricotta stuffing, closed them up to form the cannelloni shape. Spread a little béchamel on the bottom of an oven dish, add the cannelloni, cover with more béchamel and finish with a sprinkle of grated parmigiano cheese. Bake at 180 ° C for 20 minutes.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)