

## CHLOROPHYLL TORTELLONI WITH ARTICHOKES, GOAT CHEESE AND SAFFRON SAUCE



**Chef:** Maurizio Ferrari

### Menù Ingredients

100g Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107  
10g Preparato in polvere allo zafferano - Saffron Powder Mix - B90  
20 g Carciofi alla Giudia - HD307  
40g Ècremaiformaggi Cheese Cream - Ècremaiformaggi 5 cheeses Sauce - EFQX  
q.b. Erba cipollina liofilizzata - 1250  
to taste Fiocchi - Fiocchi Potato Flakes - PC0  
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

### Ingredients

100g Fresh Goat cheese  
to taste Chives  
to taste Salt and pepper  
30g Parmigiano Reggiano cheese  
to taste Peanut oil  
(for the chlorophyll pasta) 200g '00' flour  
(for the chlorophyll pasta) 50g Eggs  
(for the chlorophyll pasta) 25g Egg yolks  
(for the chlorophyll pasta) 5g Chlorophyll  
(for the chlorophyll pasta) 35g Water

## Method

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Serves 4

To prepare the chlorophyll dough, mix the flour, chlorophyll, eggs and water by hand or using a food mixer. Knead until smooth. Leave to rest into a sealed bag in the refrigerator for at least a couple of hours. To prepare the filling, mix the artichoke Gransalsa sauce, the fresh goat cheese, the grated Parmigiano Reggiano cheese, the finely chopped chives, some salt and pepper, and a little Fiocchi potato flakes to remove any excess moisture. Roll out the dough and form 10x10cm squares, fill the centre with the artichoke mixture, and close the tortelloni. Finely slice the Giudia-style artichokes, dry them and fry them in hot oil until crispy. Cook the tortelloni in plenty of boiling salted water. In the meantime, in a pan warm up the five cheese sauce and dissolve in it the saffron powder. Serve the tortelloni with the saffron sauce, the Giudia-style artichoke chips and a drizzle of extra-virgin olive oil.

## Gluten Free Method

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