

COLORED TORTELLONI STUFFED WITH PECORINO CHEESE, POTATOES AND BASIL PESTO



Chef: Leonardo Pellacani

Method

Serve 1

Prepare the filling by blanching the potatoes for 2-3 minutes in boiling water. Drain them and mash them in a bowl with a fork. Add the Pecorino cheese Sauce, the beaten egg and season with salt and nutmeg. Put the mixture in a pastry bag. Roll out the dough Red and Regular pasta dough and pack the tortelloni. Cook them in boiling salted water for about 2-3 minutes. Meanwhile, put the Genoese pesto in a bowl. Once the tortelloni are cooked, drain and toss them with the cold pesto. Serve immediately with few fresh basil leaves.

Menù Ingredients

12 g. (to make the red pasta dough) Doppio concentrato di pomodoro - Double concentrate tomato paste - UU1
25 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
25 g. Pesto alla genovese fresco con Basilico Genovese DOP - Fresh Genovese Pesto with Genovese Basil PDO - WHP
60 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

Ingredients

60 g. Pasta Dough
60 g. Red Pasta Dough
2 Eggs
q.s. Salt
q.s. Nutmeg
q.s. Fresh Basil