COLOURED ROLLS WITH RAGUSANO CHEESE



Menù Ingredients

30 g Fiokki - Fiokki Potato Flakes - PC0

30 g Pesto Rosso - Red Pesto - X80X

30 g Salsa di agrumi - Citrus Fruit Sauce - BO0X

30 g Salsa di pistacchio - XI0X7

40 g (x1 involtino) Pane grattugiato senza glutine - Q61

60 g Grancrema di Ragusano DOP (Grancrema Cheese Spread with Ragusano PDO) - EV1X

Ingredients

Thin slices of beef

75 g Mixed minced meat (pork/beef)

Salt

Pepper

Parsley

Chef: Leonardo Pellacani

Method

FOR 3 ROLLS

Prepare the filling by mixing the minced meat with the Fiokki potato flakes and the Grancrema cheese spread with Ragusano PDO, then seasoning with salt, pepper and chopped parsley.

Spread the slices of beef on a chopping board and fill them with the meat filling. Roll the slices into rolls. Prepare three types of breading, mixing the breadcrumbs respectively with the red pesto, the citrus sauce and the pistachio sauce.

Roll in some beaten egg and then respectively in the three different coloured breadings.

Secure the rolls with a skewer and bake in the oven at 180° for 15 minutes.

Gluten Free Method

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