

## COLOURED ROLLS WITH RAGUSANO CHEESE



**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

### Menù Ingredients

- 30 g Fiokki - Fiokki Potato Flakes - PC0
- 30 g Pesto Rosso - Red Pesto - X80X
- 30 g Salsa di agrumi - Citrus Fruit Sauce - BOOX
- 30 g Salsa di pistacchio - X10X7
- 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