

DORA'S SHELLS



Chef: Leonardo Pellacani

Method

WINNING RECIPE 2018.

Recipe from the PIAZZETTA COLONNE restaurant in Brindisi. Owner: Dora

Chef: Vito Morleo

Served by: Leonardo Acquaviva

For 6 people.

Create a cream with the cheeses by adding a little pepper (if it is too liquid, add one egg). Fill the pasta shells ,previously boiled in salted water, with the cream obtained. Blend the eggplant sauce and place it in the center of the plate. Make the other sauces with the Menu specialties and arrange them on the plate. Briefly heat the shells in the oven and garnish with basil leaves, and serve.

Menù Ingredients

120 g. Pesto alla genovese fresco (Fresh Genovese pesto) - WHOX

180 g. Grancrema di Scamorza affumicata - Grancrema cheese sauce with Smoked Scamorza - E91

200 g. Gransalsa di melanzane - Gransalsa sauce with eggplant - ZK1

200 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CUOK

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

1 Egg

q.s. Pepper

q.s. Basil leaves

120 g. Parmigiano Reggiano, shaved

300 g. Cow's milk ricotta

500 g.(24 pcs) Large shells pasta