EGG CANNELLONI WITH RICOTTA AND SHAKSHUKA



Menù Ingredients

10 g Ècremaiformaggi Cheese Cream - Ècremaformaggi 5 cheeses Sauce - EFQX

120 g Salsa Shakshuka – Shakshuka sauce - K03

Ingredients

to taste Salt and pepper

15 g Fresh red and yellow peppers, julienned

40 g Cow's milk Ricotta cheese

5 g Parsley, finelly chopped

5 g Chives, finelly chopped

1 tbsp Heavy Cream

2 Eggs

Chef: Maurizio Ferrari

Gluten Free

Method

Serves 1

Let's make the cannelloni: add eggs, salt, pepper, chives and parsley in a bowl and whisk everything together. Take a small rectangular oven tray and place a sheet of parchment paper on it. Pour the egg mixture (a very thin layer, so that after cooking it will look like a thin sheet of egg) and bake it at 180°C (359 °F) for 6-8 minutes, until the eggs become firm. Meanwhile, prepare the stuffing by mixing 100gr (3,5 oz) of Shakshuka sauce and the ricotta cheese. Now take the eggs out of the oven and cut it in half to obtain two rectangular sheets of the same size. Place the stuffing on top of each piece and roll it like a cannelloni. Place the cannelloni on a cast iron dish, place the remaining Shakshuka on top of it and bake it for 8-10 minutes in a pre-heated oven at 180°C(350°F). Now put the cast iron pan on top of a serving dish, drizzle with the Ècremaformaggi and garnish with the julienned peppers .

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