

PEPPERS AND PECORINO PIE



Chef: Leonardo Pellacani

Method

Serve 6

In a bowl mix the ricotta with the fresh cream, the pecorino cheese and the egg yolk until it's homogeneous. With the help of a whisk, whip up the egg white until firm peaks and incorporate it into the mixture. In the meantime butter the single-portion molds and place a slice of ham on each, then fill them with the ricotta and pecorino mixture. Bake them at 170°C for twenty minutes. At this point, in a saucepan, heat up the pepper cream with a little water and pour on the plates. Turn out the pies and place them in the center of each plate and complete with a sprinkle of chopped parsley.

Gluten Free Method

Utilizzare Prosciutto cotto riportante in etichetta la dicitura senza glutine.

Menù Ingredients

120 g Crema di peperoni rossi - Red sweet pepper Sauce - KNOK

150 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Ingredients

q.s. Parsley

q.s. Butter

1 Egg white

1 Egg yolk

200 g. Cow's milk ricotta

q.s. Ham

50 ml. Fresh cream