STUFFED CRÊPES WITH RADICCHIO AND SCAMORZA



Chef: Leonardo Pellacani

Menù Ingredients

100 g. Salsa di radicchio rosso con Aceto Balsamico di Modena IGP – Red radicchio sauce with PGI Modena Balsamic Vinegar - C81

200 g Preparato in polvere per Crêpes - Crêpes powder mix - PK1X

q.s. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

Ingredients

q.s. Salt

q.s. Buttter

q.s. Nutmeg

q.s. Parsley

250 ml. Fresh cream

q.s. Parmigiano reggiano cheese

300 g. Ricotta cheese

180 g. Scamorza cheese

Method

Serve 6

Prepare the crêpes by mixing the powder with the water following the instruction on the package. Heat a lightly greased non-stick pan and with a ladle put the mixture in the pan to form the desired size discs.Cut the scamorza into cubes and chop the parsley. At this point in a bowl add the ricotta, the radicchio sauce, the scamorza and 50 g. of grated parmigiano reggiano cheese, chopped parsley, and season with salt and nutmeg. Mix carefully and distribute the mixture in the center of each crepe and close them up. Transfer the crêpes into single-portion molds previously buttered add a sprinkle of grated parmigiano and bake them at 180 °C for 12 minutes until the top is golden brown. In the meantime, in a sautè pan melt the Parmigiano cream sauce together with the fresh cream. Serve the crepes hot with the parmigiano cheese sauce.

Gluten Free Method

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