

TORTELLI STUFFED WITH ARTICHOKE HEARTS ON SMOKED SCAMORZA VELLOUTE



Chef: Gianluca Galliera

Method

Serve 6

In a bowl, mix the artichoke hearts sauce and the two types of ricotta, the grated parmigiano reggiano cheese and breadcrumbs. Season with a sprinkle of nutmeg, salt and pepper. At this point roll out the fresh pasta and cut it into squares, on each distribute a little of the prepared filling. Fold the dough and pack the tortelli. Cook them in boiling salted water until al dente. In the meantime, in a saucepan, melt the scamorza cheese sauce with the milk; cook until a creamy mixture is obtained. Drain the tortelli and toss them with the cheese sauce. Complete with a sprinkle of chopped parsley and serve.

Menù Ingredients

150 g. Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke hearts - C1107

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

Ingredients

500 g. Fresh Egg Pasta Dough

150 g. Cow's Milk Ricotta

150 g. Sheep's milk Ricotta Cheese

100 g. Parmigiano Reggiano Cheese

50 g. Milk

50 g. Bread Crumbs

q.s. Nutmeg

q.s. Pepper

q.s. Salt