

TORTELLI ARTICHOKE AND CRUDAIOLA SAUCE



Chef: Gianluca Galliera

Method

Serve 6

In a bowl combine the artichoke sauce with the ricotta, the grated parmeggiano reggiano cheese, the breadcrumbs; add a pinch of nutmeg, chopped parsley and season with salt. Mix carefully all the ingredients. In the meantime, spread the egg pasta on the pastry board, until it is thin, cut it into squares and place a little of the artichoke filling on top. Shape the tortelli and cook them in boiling salted water until al dente, drain them and toss them in a pan together with the Crudaiola sauce. Complete with a sprinkle of chopped basil and a drizzle of extra virgin olive oil.

Gluten Free Method

Use gluten free flour to make the pasta dough and use gluten free bread crumbs.

Menù Ingredients

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

500 g. La Crudaiola - B20K

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Salt

q.s. Fresh Basil

q.s. Nutmeg

q.s. Fresh Parsley

50 g. Bread crumbs

100 g. Parmigiano Reggiano Cheese

500 g. Ricotta Cheese