

TORTELLI WITH PECORINO, POTATOES AND SAGE



Menù Ingredients

q.s. Crema di salvia - Sage cream - KT7
q.s. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Ingredients

q.s. Fresh Egg Pasta Dough
q.s. Salt
q.s. Sage
q.s. Parmigiano Reggiano
q.s. Butter
q.s. Eggs
q.s. Potatoes

Chef: Leonardo Pellacani

Method

2013 WINNER RECIPE among the recipes received for the Swiss Post Column of the Menù magazine

Recipe of Savignoni Fresh Pasta from Voghera (PV)

Boil the potatoes and pass them while still hot in the potato masher, then transfer them to a bowl; add the eggs, the Pecorino Grancrema cheese sauce and the sage cream. Mix the ingredients carefully to obtain a homogeneous mixture. At this point, roll the dough with a rolling pin and cut it into large squares on which we add some of the prepared filling. Cover the filling with the dough, seal the edges well, then, with the help of a pastry cutter, cut the excess dough and close the tortelli. Cook them al dente in plenty of salted water. Meanwhile, in a saucepan, melt the butter over low heat and flavour it with some fresh sage leaves. Drain the tortelli and toss them with the sage butter with the addition of the Menù sage cream. Complete with a generous sprinkle of grated Parmigiano and serve.

Gluten Free Method

Prepare Gluten free Pasta Dough

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