

## TORTELLI WITH PORCINI AND TRUFFLE



**Chef:** Leonardo Pellacani

### Method

Serve 6

Prepare the filling: in a bowl mix the ricotta, the porcini sauce with truffles, the Parmigiano reggiano cheese, the nutmeg, then season with salt and pepper and add grated bread if the dough is too soft. Roll out the egg pasta and cut it into squares of about 8 cm and distribute the prepared filling in the center, then fold the tortelloni into a triangle, wrapping them around your finger and sealing the ends. Cook the tortelloni in boiling salted water until al dente. In a pan heat the butter with a ladle of cooking water and the champignons truffle sauce creating an emulsion. Toss the tortelloni in the sauce and garnish with the truffle carpaccio.

### Gluten Free Method

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

### Menù Ingredients

250 g. Grancrema di Porcini con tartufo - Grancrema spread with Porcini Grancrema and truffle - KR1X  
40 g. Crema di funghi prataioli al profumo di tartufo - Button mushrooms paste with truffle aroma - EXH07  
60 g. Carpaccio di tartufo - Truffle Carpaccio - P69

### Ingredients

130 g. Butter  
q.s. Nutmeg  
q.s. Bread Crumbs  
q.s. Salt  
60 g. Parmigiano Reggiano Cheese  
400 g. Cow's Milk Ricotta  
500 g. Fresh Eggs Pasta Dough