

TORTELLONI STUFFED WITH MUSHROOMS AND TRUFFLE IN PORCINI SAUCE



Chef: Leonardo Pellacani

Menù Ingredients

300 g. Gransalsa di funghi porcini - Gransalsa sauce with porcini mushrooms - BV1
50 g. Crema ai formaggi - 5 Cheeses Sauce - EF1
60 g. Crema di funghi prataioli al profumo di tartufo - Button mushrooms paste with truffle aroma - EXH07
q.s. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

Ingredients

500 g. Fresh Egg Pasta Dough
200 g. Cow's Milk Ricotta
100 g. Prosciutto of Parma
80 g. Parmigiano Reggiano Cheese
N° 1 Egg
q.s. Butter
q.s. Fresh Parsley
q.s. Salt

Method

Serve 6

Prepare some broth using the Menù beef stock following the instructions on the package. In a bowl, mix the ricotta with an egg, the mushroom truffle cream, the grated parmigiano reggiano cheese and the chopped parsley. Mix carefully and season with salt. With the help of a rolling pin, roll out the egg pasta dough, cut square of 6x6 cm and distribute tufts of ricotta mixture over it, close them up to make tortelloni. Cook them in boiling salted water. In the meantime, brown the julienned prosciutto with a knob of butter; add the porcini mushrooms sauce diluted with a little broth and then the cheese sauce. Drain the tortelloni and toss them in the sauce. Complete with grated parmigiano reggiano cheese and a sprinkle of chopped parsley.

Gluten Free Method

Use gluten free flour to make the pasta dough.