

TORTELLONI WITH HEMP PESTO



Chef: Barbara Benvenuti

Method

Serve 6

Prepare the pasta with the indicated ingredients mixing by hand or with a planetary mixer. Wrap the dough in cling film and leave it to rest. Prepare the filling in a bowl: crush the potatoes using a fork, add the other ingredients and form a mixture (if the ricotta is too soft, add some bread crumbs), season with salt and pepper.

Roll out the dough and form the tortelloni with the filling, and cook them in boiling salted water. Using a mixer blend the potatoes for the sauce, adding water until a smooth cream is obtained. Heat it over a flame, adding salt and pepper to taste. Once the tortelloni are cooked, toss them in the pan with the extra virgin olive oil and the fresh thyme. Create a potato cream base in the plate and lay the tortelloni on it garnish with few drops of hemp pesto.

“Vegan” tip: You can make the pasta without eggs and replace ricotta with soy-based cheeses. The Parmesan cheese can be replaced with breadcrumbs and flakes of yeast.

Menù Ingredients

30 g. (for sauce) Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

350 g. (50 g. for pasta dough, 150 g. for filling, 150 g. for sauce) Pesto di canapa Bio - Organic Hemp Seed pesto - K370B

Ingredients

3 (for pasta dough) Eggs

250 g. (for pasta dough) Flour 00

(for pasta dough) A pinch of salt

200 g. (for filling) fresh ricotta cheese

40 g. (for filling) Parmigiano Reggiano cheese

q.s. Salt and pepper

(for sauce) Fresh thyme leaves