

TORTELLONI WITH HEMP PESTO AND CHEESE AND BACON FONDUE



Menù Ingredients

240 g Crema ai formaggi - 5 Cheeses Sauce - EF1
50 g Pesto di canapa Bio - Organic Hemp Seed pesto - K370B

Ingredients

to taste chives
to taste nutmeg
to taste white wine
180 g matured bacon
330 g fresh egg pasta
440 g fresh cow's ricotta cheese

Chef: Leonardo Pellaracani

Method

for 6 persons

Prepare the filling by mixing the ricotta cheese with the hemp pesto, the parmesan reggiano and the nutmeg. Lay the egg pasta in thin layers. Cut rectangles of pasta, put the filling on top and make the tortelloni. Cook the tortelloni in abundant salted water. In the meantime toss the bacon cut into strips in a frying pan. Simmer with a drop of white wine until it is reduced. Add the cream of cheeses, diluting with a little water from cooking the pasta. When the tortelloni are cooked, toss them in the sauce. Dish up and serve, decorating with the chives.