TORTELLONI WITH RICOTTA CHEESE AND SPINACH WITH SAGE CREAM SAUCE



Menù Ingredients

200 g. Crema di salvia - Sage cream - KT7

Ingredients

150 g. Sheep's Milk Ricotta Cheese
150 g. Cow's Milk ricotta
100 g. Parmigiano Reggiano Cheese
q.s. Nutmeg
500 g. Fresh Eggs Pasta Dough
q.s. Salt & Pepper
50 g. Bread Crumbs
100 g. Frozen Spinach
50 ml. Heavy Cream

Chef: Gianluca Galliera

Method

Serve 6
Prepare the filling by working all the ingredients in a bowl. Boil the spinach separately and pass them in the mixer. Incorporate together with the other ingredients. Roll out the fresh egg pasta dough, stuff it with the filling and shape it into a tortello. Prepare the sauce by dissolving the sage cream with the heavy cream. Cook the tortelli in boiling salted water, drain them and toss them with the sauce, add the grated Parmigiano reggiano cheese. Serve hot garnished with few fresh sage leaves.

Gluten Free Method

Use gluten free flour for the pasta doug and use gluten free bread crumbs.

© Menù srl - Dal 1932 Produttori Specialità Alimentari
Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)