

# PEPPERS CREAM TORTELLI



## INGREDIENTS FOR 4 PORTIONS - 24 TORTELLI

### for the pasta dough

- 250g flower 00
- 2 eggs yolk
- 100g Peppers Cream

### for stuffing

- 300g cow milk ricotta
- 30g grated Parmigiano Reggiano
- 12 red prawn tails peeled and cleaned
- q.s. salt and pepper
- q.s. Thyme, Freeze-Dried

### for the sauce

- 250g Pepper Fillets in Sunflower Oil
- 1 garlic glove
- q.s. salt
- q.s. Black Pepper, Ground
- q.s. extra virgin olive oil
- 30g butter

### for decoration

- 8 red prawn tails peeled and cleaned
- 4 thyme twigs

## METHOD

- Prepare the pasta dough and let it rest in the fridge for about 30 minutes.
- In the meanwhile prepare the stuffing, mixing ricotta, parmiggiano, salt and pepper.
- Cut the prawns (long side) season with thyme leaves, oil and keep on side.
- When the dough is ready, with a rolling pin, spread it at 2-3 mm, make 4 squares of 4cm, and fill them, with one tea spoon of stuffing, add one square on top and seal it (If necessary use some water to seal the tortelli).
- Cook the tortelli in plenty of salted water, in the meanwhile prepare the seasoning: put in pan olive oil with chopped garlic and pepper fillets, cook it for about 5 minutes and add salt. Mix in blender adding some butter.

### garnish and presentation

- Put the sauce in the bottom, gently add the tortelli with some E.V. olive oil, and decorate with raw prawn tails e thyme leaves.

## PRODUCTS IN THIS RECIPE



Peppers Cream



Thyme, Freeze-Dried



Pepper Fillets in Sunflower Oil



Black Pepper, Ground