

# TORTELLONI STUFFED WITH LIGHTLY CARAMELISED PEARS AND PRESCINSÊUA WITH WALNUT SAUCE



## INGREDIENTS FOR 4 PORTIONS

### for the pasta

- 500g plain flour
- 50g durum wheat flour
- 4/5 eggs
- q.s. salt
- 1 dessertspoon olive oil

### for the filling

- 6 abate pears
- 50g butter
- 100g prescinsêua
- 60g philadelphia
- 1 teaspoon cane sugar
- 100g grana cheese, grated
- 1 shallot, finely chopped
- if necessary, the soft part from two fresh bread rolls

### for the condiment

- 1 jar Walnuts Sauce
- 100cl single cream

## METHOD

- Make the pasta dough using the ingredients given in the traditional manner and leave to rest for 2 hours.
- Prepare the filling: put the peeled, sliced pears in a pan with the butter, shallot and cane sugar. Cook for a few minutes.
- Put into a bowl and beat in the prescinsêua and the Philadelphia.
- Adjust flavour with the Grana and, if necessary, a little salt, to give a thick, smooth consistency. If it is too soft, add the dried, squeezed soft bread. Roll half the pasta out thinly and use an icing bag to dot with mounds of the filling, cover with another layer of pasta and cut out the classic 5 cm square tortelloni shapes. Cook in plenty of salted water. Warm the Demetra walnut sauce with the single cream and a little of the cooking water.
- Drain the tortelloni, put onto the plates, drizzle over the Demetra sauce, sprinkle with crumbled walnuts and garnish with lightly caramelised fanned pears and a few lightly toasted pine nuts.

## PRODUCTS IN THIS RECIPE



**Walnuts Sauce**