

CONCHIGLIONI PASTA WITH CHEESE, PORCINI MUSHROOMS AND FRIARIELLI CREAM



INGREDIENTS FOR 4 PEOPLE

- 200g "conchiglioni" cut pasta
- q.s. Saffron, Ground (Top Quality)
- 300g Sliced Sautéed Porcini Mushrooms "C'Era Una Volta"
- 50g ricotta cheese
- 50g Four Cheeses Sauce
- 50g potatoes
- 20g shallot
- 50g Crem-A-Poche Turnip Tops "Friarielli"
- q.s. grated Parmigiano Reggiano
- q.s. Extra-Virgin Olive Oil
- q.s. salt and pepper

METHOD

- Cook the "conchiglioni" pasta in salted water with saffron powder.
- To make the friarielli puree, sauté the shallot in olive oil. Add the diced potatoes and water, and cook until the potatoes are soft.
- Add the friarielli cream and blend until smooth, adjusting the texture if needed. Season with salt and pepper.
- Mix the ricotta with the four-cheese cream. Stuff the "conchiglioni" pasta with the cream and the sautéed porcini mushrooms, then sprinkle them with Parmigiano Reggiano.
- Bake at 150°C (300°F) for a few minutes.
- Serve the dish on a bed of friarielli cream and garnish with fresh aromatic herbs.

PRODUCTS IN THIS RECIPE



Saffron, Ground (Top Quality)



**Sliced Sautéed Porcini Mushrooms
"C'Era Una Volta"**



Four Cheeses Sauce



**Crem-A-Poche Turnip Tops
"Friarielli"**



Extra-Virgin Olive Oil