

# Le ricette di MARENNA'

## RICOTTA TORTELLI WITH FOAMED MILK AND OIL FROM RAVECE

### Ingredients for four persons:

#### Egg pasta:

100g of flour – type 00  
100g of semola flour,  
6 egg yolks  
5 g of salt

#### Stuffing:

150 g of fior di ricotta  
75g of parmigiano grattugiato  
Salt and pepper, to taste

#### Condiments:

Vegetable broth  
10 g of butter  
10 g of parmigiano  
100 g of fresh milk  
100 g of Ravece,  
Extravirgin olive oil  
Pepper, to taste  
Basil, to taste

### Procedure for the egg pasta:

Blend the two types of flour and set out in a bowl. Add the egg yolks, salt and mix. Let sit for one hour.

Spread the dough with a rolling pin. Lay out several small amounts of stuffed rolls with a spoon. Cut out the pasta with a small round rough cut in the method of obtaining discs with a center of the filling.

Fold up in half moons and blend the two extremes, pressing with the point of the fingers.

### Procedure for the filling:

In a bowl, mix the ricotta cheese with parmigiano, salt and pepper. Mix well until it is homogenous.

### Procedure for the condiment:

In a high-edged saucepan, heat the milk, avoiding boiling and then add the oil little by little.

Liquidize with the press finishing until achieving a foam.

Cook the tortelli in generous salted water, drain and salt them in a pan with the vegetable broth, butter and a dusting of parmigiano. Place the tortelli on a plate, pour out the foam of milk and oil and finally, garnish with pepper and basil.

## NOTES

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