

Fresh Tortelloni with cheese filling & Velluto Napoli tomato sauce

Ingredients

- 600g pasta dough (at room temperature)

For the filling:

- 200g cream cheese
- 100g graviera cheese
- 80g parmesan cheese
- **50g Sun-dried Tomato Pesto (Art. 55654)**

For the sauce:

- **500g Velluto Napoli Tomato Sauce (Art. 55228)**
- **1 tsp Garlic Paste (Art. 55014)**
- 1 tbsp olive oil
- A few shimeji mushrooms
- Fresh thyme
- Salt, pepper

Instructions

For the tortelloni:

1. In a bowl, mix all filling ingredients and transfer to a piping bag.
2. Roll out the dough into thin sheets and cut into small squares. Pipe a small amount of filling into each square.
3. Lightly brush the edges with water or egg yolk. Fold diagonally and seal well, pressing out any air. Then fold the corners to shape the tortelloni.



4. Cook the pasta in gently simmering salted water (not boiling) for 2 minutes.

For the sauce:

1. In a pan, heat olive oil and sauté mushrooms with Garlic Paste.
2. Add a splash of pasta water and the Velluto Napoli Sauce. Bring to a gentle boil.
3. Turn off the heat, add the tortelloni, and gently stir.
4. Plate the tortelloni and spoon sauce around them. Finish with olive oil, thyme, salt, and pepper.