

FIRST COURSES

Potato Tortelli with San Daniele and Grana Padano

Ingredients for 4 people

For the pasta - 200 g potatoes - 2 eggs - 80 g 00 flour - salt to taste

For the filling - 100 g San Daniele ham - 50 g bread - 1 glass of milk - 50 g ricotta - 1 egg - 100 g Grana Padano

To season - 60 g butter - 50 g San Daniele ham cut into strips - 100 g Grana Padano

Preparation

Cook the potatoes and mash them. Once they have cooled, add the egg and flour, knead, roll out the dough until about 4 mm thick, and cut into discs about 10 cm in diameter. Meanwhile, prepare the filling: soak the bread in milk, and when it is soft, add the chopped San Daniele ham, Grana Padano, and egg until the mixture forms a firm dough. Continue by brushing the discs with the beaten egg, placing a spoonful of filling in the center, then fold the four sides together to form a parcel. Pour the tortelli into boiling salted water, remove them as soon as it boils, and arrange 4 or 5 on a plate, seasoning them with butter, grated Grana Padano, and prosciutto strips.