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# CRISPY RICOTTA TORTELLONI WITH BLUE CHEESE CREAM, ROASTED CHERRY TOMATOES AND PROSCUITTO THREADS



PREP.....0:15  
COOK.....0:45  
INGREDIENTS.....15  
DIFFICULTY.....**HARD**  
SERVINGS.....40

## INGREDIENTS

500g Angelo's Ricotta Tortelloni  
2 eggs  
2 cups bread crumbs  
½ cup grated parmesan  
1 cup flour  
½ cup chopped parsley  
Salt  
Pepper  
1lt vegetable oil for frying  
50g gorgonzola or blue cheese  
100g ricotta  
½ lemon juiced  
8 slices of prosciutto  
¼ cup parsley, finely chopped  
**Threads** of lemon zest  
30 - 40 roasted cherry tomatoes  
in oil (purchased from most good  
delicatessens)

## METHOD

**Cook** Angelo's Ricotta Tortelloni for 15 to 20 minutes in salted boiling water until al dente as directed, drain and allow the pasta to cool slightly.

**Mix** bread crumbs, grated parmesan, chopped parsley and salt. Crumb Angelo's Ricotta Tortelloni roll in flour then in lightly beaten egg and then the bread crumbs and set aside.

**Blend** the blue cheese, ricotta, lemon juice and salt and pepper and set aside.

**Thinly** slice the prosciutto into threads, place onto a sheet of baking paper and bake in a moderate oven of 170c for 10 minutes until crispy. Set the prosciutto aside to cool.

**Heat** oil and deep fry the Tortelloni until golden and drain on absorbent paper, continuing to fry all the Tortelloni. To assemble dish, place crumbed Tortelloni on serving dish, top each Tortelloni with a small teaspoon of the blue cheese mix, place a cherry tomato on top of the cheese, then a little chopped parsley, the prosciutto threads and lastly a thread of lemon zest.

**Serve** warm as canapés with drinks or an appetizer before a meal.