

## Tortelli pasta stuffed with greens *(Pasta & rice main dishes)*



### Preparation

Prepare the pasta and set aside. For the filling: wash the greens and remove the hard stems, then boil them for 10 minutes. Drain and squeeze out the water well, then place them in a tall, narrow container. Add the egg, salt, pepper, ricotta, nutmeg and Parmesan and blitz everything with an electric hand blender. Roll out the pasta dough as if for extended lasagna. Flour a work surface and lay out your sheets of pasta. Now place a teaspoon of the filling, or just a bit less, in the centre of the strip every 2cm or so, then cover with a second sheet of dough. With your fingers, seal around each pocket of the filling so as to remove any air bubbles. With a pastry cutter or other suitable utensil, cut out the ravioli shape that you like (I chose square with zig-zag edges), sprinkle with flour and set aside in a wide, floured dish. Cook for 5 minutes in boiling salted water; meanwhile melt the butter in a pan. When they are cooked serve about 8 per person, drizzle over with melted butter and sprinkle with parmesan.

### Tips

Don't forget a lovely bottle of white wine - perhaps even from Emilia - which goes perfectly with this dish.

### Trivia

This recipe for stuffed tortelli comes from one of the most fertile regions of Italy: Emilia-Romagna and, in particular, the province of Parma.

### Information

**Preparation** 120 minutes

**Total Time** 5 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Difficult

la terra di Puglia



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### Ingredients

**Beetroot** 300 grams (E.g. swiss chard)

**Ricotta cheese** 300 grams

**Eggs** 1 unit

**Salt**

**Pepper**

**Nutmeg**

**Parmesan** 20 grams

**Egg pasta dough** 200 grams