



COOK WITH US!

# Tortelloni with Fossa cheese filling on a cream pea soup with pumpkin and thin strips of salame felino

## INGREDIENTS

600 g tortelloni with Fossa cheese filling

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300 g di Orogel very fine peas

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200 g di Orogel diced pumpkin

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80 g strip-cut salame felino

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20 g Orogel diced onion

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1 rosemary sprig

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extra virgin olive oil

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30



4



Easy



## Pasta and Rice Courses

### Method

- 1** In a saucepan brown the onion with a drizzle of EVO, add peas, when cooked blend with a mixer until the cream soup is smooth.
- 2** In a non-stick pan over a high heat, quickly toss the pumpkin cubes with a drizzle of EVO and a rosemary sprig.
- 3** Boil the tortellini in abundant salted water, drain well and cook in a pan with the pumpkin until creamy.
- 4** Put the pea cream soup on the serving plate, lay the tortelloni on it and garnish with thin strips of salame felino.

