

CONCHIGLIONE STUFFED WITH RICOTTA



Ingredients (serves 6 people):

- 500 g conchiglione
- 400 g of ricotta
- 500 g of heavy cream
- 100 g of gorgonzola cheese
- 1 glass of creamy cheese
- Grated Parmesan cheese to taste
- 100 g of dried tomatoes
- Chopped parsley to taste
- Onion to taste
- Milk to taste
- Salt to taste
- Black pepper to taste

Preparation:

1. For each 100 g of conchiglione use 1 liter of water and 1 tablespoon salt.
2. Bring the water to a boil before adding salt and conchiglione.
3. Put the whole conchiglione at once.
4. Stir the conchiglione immediately so as not to stick to the pan or between them and also to submerge it.
5. Stir from time to time and taste to see if the conchiglione is al dente and drain.
6. Make a paste of ricotta, salt, black pepper, milk, creamy cheese, parsley and green onions to taste. Reserve.
7. Stuff each conchiglione with the ricotta paste and place a piece of sun-dried tomato on top and place the conchiglione in a baking dish.
8. Heat the heavy cream and gorgonzola cheese.
9. Put the heavy cream and gorgonzola cheese mixture over the conchiglione.
10. Sprinkle with Parmesan cheese.
11. Bake in preheated oven at 180° C to brown for 10 to 15 minutes.
12. Serve immediately with grated Parmesan cheese to taste.