

# *Creative* **about** *Cuisine*



## **Ricotta And Parmesan Agnolotti Filling**

### **INGREDIENTS**

250g ricotta cheese drained overnight in the fridge

65g fine grated Parmesan

1 egg yolk

Maldon salt and fresh black pepper

### **METHOD**

Push the ricotta through a fine sieve, beat in the egg yolk and the Parmesan. Season well. Transfer to a pipping bag with a 1cm plain nozzle. Refrigerate until required.

