Pasta rotolo with mascarpone



Used bresc products



Bresc Pesto di pomodori 1000g

Ingredients

10

- 1 sheet of pasta
- 250 g Marscapone
- 150 g dried tomatoes
- 25 g Bresc Pesto di basilico
- 25 g Bresc Pesto di pomodori
- basil cress
- balsamic syrup
- 100 g Parmesan cheese, grated
- 20 g pine nuts
- salt and pepper

Preparation method

Cook the sheet of pasta until al dente and rinse with cold water. Dry it between 2 layers of plastic foil. In the meantime, brown the pine nuts. Chop the tomatoes, mix them into the pestos and marscapone and season with salt and pepper. Fill a piping bag. Lay the pasta on some plastic foil and sprinkle salt and pepper on it. Pipe the cream onto the sheet of pasta and spread it evenly. Sprinkle with Parmesan cheese. Roll it up tightly, make sure there is some tension and then tie up the ends. Chill. Slice and serve with the balsamic syrup, pine nuts and cress.

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