



Baked Tortellini

Tortellini al forno – Delicious Italian Tortellini Casserole

 Easy  2 Servings  60 min.



Tortellini are a treat in and of themselves—but there’s nothing better than tortellini in a casserole. For this recipe, you can use homemade tortellini or store-bought ones from the refrigerated section. For the filling, choose whatever you like best: whether it’s ground meat or spinach and ricotta. With fresh vegetables and ORO di Parma whole peeled tomatoes, you can turn the tortellini into a delicious casserole. And this recipe is also perfect if you have tortellini left over from your pasta party.

Ingredients

250 g tortellini
400 g ORO di Parma
whole peeled tomatoes
¼ head of celery
2 cloves of garlic
1 onion
2 carrots
1 tsp brown sugar
1 tsp Condimento Bianco
or white wine
1 zucchini
250 g mozzarella
150 g Parmesan*
a few sprigs of thyme
Sea salt and freshly
ground pepper

*Certain types of cheese (e.g., Parmesan) are made with animal rennet and are therefore not suitable for vegetarian dishes.

Step 1: The Preparation

Peel the celery, carrots, onions, and garlic, and dice them finely. Wash the thyme and zucchini—gently pat the thyme dry and chop it very finely. Then trim the ends off the zucchini. Pat the mozzarella dry with paper towels and slice it. Grate the Parmesan using a kitchen grater.

Step 2: The Tortellini

You can make the tortellini yourself or use store-bought tortellini. Fill a large pot with water, add a little salt, and bring the water to a boil. Now add the tortellini to the pot and cook them in the boiling water for 3 to 4 minutes. The tortellini are done when they float to the surface. Drain them through a large colander and drizzle a tablespoon of olive oil over them—this will keep the tortellini from sticking together while you continue preparing the remaining ingredients.

Step 3: The Tomato Sauce

To make the tomato sauce, prepare a sauce base using celery, onions, garlic, and carrots. Sauté the vegetables in a little olive oil. To deglaze, you can use white wine or a splash of Condimento Bianco vinegar. Then add a little sea salt, freshly ground pepper, and a teaspoon of thyme to the soffritto. Next, add the ORO di Parma whole peeled tomatoes and a teaspoon of brown sugar. Let the sauce simmer for a while.

Step 4: Grill the zucchini

Now use a vegetable peeler to cut the zucchini lengthwise into thin strips. Season with salt and pepper and broil briefly in the oven. This gives the zucchini, which has a rather mild flavor, a lovely aroma. Set aside a few of the strips for garnish.

Step 5: The Casserole

Now layer the tortellini, zucchini strips, and tomato sauce in a greased baking dish. Finally, arrange the mozzarella slices on top of the casserole and bake at 190 °C for about 30 minutes, until the cheese has melted nicely. Just before you take the casserole out of the oven, sprinkle the grated Parmesan on top and let it brown for a few minutes. Remove the casserole from the oven and place it on an oven-safe trivet. Let the

tortellini al forno rest for a few minutes before serving.

Step 6: The Finale

Arrange the baked tortellini on plates. Garnish with a strip of grilled zucchini and a few basil leaves. Buon appetito!

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