



Baked Tortellini

INGREDIENTS:

- 1 lb cheese tortellini, fresh or frozen (regular or tricolor)
- 5 Ozs prosciutto, thick cut, divided
- 4 Ozs Gorgonzola cheese
- 1/2 cup heavy cream, more if needed (see tips)
- 4 TBSPs grated Parmesan cheese, divided
- Salt and pepper to taste
- Butter to grease pan
- Optional but highly recommended: 3 TBSPs walnuts

DIRECTIONS

- Preheat oven to 375F.
- Slice prosciutto into strips and set aside.
- Place cream, Gorgonzola, 1/2 of the prosciutto, 2 TBSPs of the grated Parmesan, ground pepper to taste and walnuts (if using) into a food processor and blend well until a creamy sauce is achieved.
- Generally grease a casserole ovenproof dish with butter and set aside.
- Boil tortellini in hot salted water according to package directions but making sure to undercook (Al dente) since they will continue cooking in the oven.
- Gently stir tortellini with cream sauce until well coated.
- Place evenly into prepared casserole dish.
- Sprinkle top with remaining strips of prosciutto and grated cheese.
- Add an additional sprinkle of pepper over the top, if desired.
- Bake in preheated oven for 20 minutes or until casserole surface is golden brown. If necessary, use the broiling option to finish it off for color.
- Serve hot.
- Makes 4 servings.



NONNA'S TIPS

- I sometimes make this dish using speck instead of prosciutto. Regular prosciutto is cured. Speck is smoked prosciutto, giving this dish a deeper flavor.
- If you don't like gorgonzola, feel free to substitute with goat cheese, cream cheese, ricotta or any soft cheese you prefer. Also, adjust cream accordingly (add more if you want a less dense sauce).
- This dish looks very elegant but if you want to take it to an even higher level, especially for the Holidays, use tricolor tortellini and bake them in 4 individual serving mini casserole dishes. Decorate with fresh parsley and Voilà!