



Parmesan Cheese Filling

Ingredients (for 8 persons)

500g fresh dairy cream (35%)

Optional: 10g Savini truffle sauce

250g grated Parmigiano Reggiano

Instructions

1. Heat the cream in a small pan or Thermomix until it reaches 70°C.
2. Add the grated parmesan cheese and mix until you achieve a smooth and soft creamy consistency.
3. As an option, if desired, add 10g of Savini truffle sauce to the mixture.
4. Transfer the filling mixture into a piping bag for easy filling of ravioli or other pasta shapes and refrigerate to let it set before using.



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