



## TORTELLINI BERTAGNI



**Serves**  
2 people

**Region**  
Bologna, Italy.

Ingredients available at Mediterranean Foods

### Ingredients

- 1 Packet of tortellini Bertagni four cheese
- 1/2 Cup of roughly chopped walnuts
- Parmigiano Reggiano to garnish
- 1 Tablespoon of butter
- 1 Pear peeled and cubed
- 1 Cup of roughly chopped rocket

## TORTELLINI BERTAGNI FOUR CHEESE

*With pearls, walnuts & rocket*

*Legend holds that Bertagni is the oldest tortellini producer in the world. The story begins in 1882 in Luigi Bertagni's kitchen in Bologna, the acknowledged birthplace of tortellini. Now, as then, all Bertagni products are made according to the classic recipes of Italian regional cooking, using carefully selected ingredients and scrupulously prepared pasta fillings.*

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1. In a large pan fry the butter and the pears on a medium heat for a couple of minutes adding 1/2 a cup of water to help soften the pears. Add the walnuts and season with a little salt and black pepper

2. Cook the Tortellini in a large pot of salted boiling water for three minutes. Drain them well and add them into the pan.

3. Sprinkle the rocket all over and toss them about. Serve with extra Parmigiano Reggiano on top.

*Buon Appetito!*



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