Stuffed Pasta with Pesto Rosso & Ricotta in Sage Butter

Classic Italian with an aromatic ricotta filling

Medium | 4 Servings | 40 min.



This stuffed pasta with pesto rosso combines creamy ricotta with the intense tomato flavor of ORO di Parma. Tossed in sage butter, it creates a classic Italian combination with subtle depth and elegant aromas.

Ingredients

400 g fresh pasta for stuffing (e.g., pre-made pasta sheets from the refrigerated section) or homemade

300 g ricotta

3 tbsp ORO di Parma Pesto Rosso

40 g freshly grated Parmesan

Salt, pepper

60 g butter

8–10 fresh sage leaves

40 g Parmesan for serving

Step 1: The Preparation

Prepare the filling Mix the ricotta with ORO di Parma Pesto Rosso and Parmesan until smooth. Season with salt and pepper to taste until the mixture is aromatic and slightly spicy. Fill and shape the pasta Lay out the fresh pasta sheets. Place small portions of the filling on top. Fold the dough over or place a second sheet on top. Carefully press down the edges to seal them.

Step 2: Preparation

Cooking Pasta Cook the stuffed pasta in gently simmering salted water for 3–4 minutes, until it rises to the surface. Sage Butter & Serving Melt the butter in a pan and let the sage leaves infuse briefly. Remove the pasta with a slotted spoon and toss it directly in the butter. Serve with freshly grated Parmesan.

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