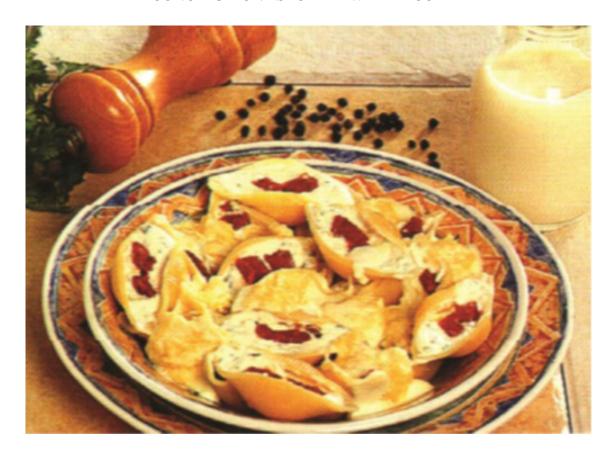
CONCHIGLIONE STUFFED WITH RICOTTA



Ingredients (serves 6 people):

500 g conchiglione

400 g of ricotta

500 g of heavy cream

100 g of gorgonzola cheese

1 glass of creamy cheese

Grated Parmesan cheese to taste

100 g of dried tomatoes

Chopped parsley to taste

Onion to taste

Milk to taste

Salt to taste

Black pepper to taste

Preparation:

- 1. For each 100 g of conchiglione use 1 liter of water and 1 tablespoon salt.
- 2. Bring the water to a boil before adding salt and conchiglione.
- 3. Put the whole conchiglione at once.
- 4. Stir the conchiglione immediately so as not to stick to the pan or between them and also to submerge it.
- 5. Stir from time to time and taste to see if the conchiglione is al dente and drain.
- 6. Make a paste of ricotta, salt, black pepper, milk, creamy cheese, parsley and green onions to taste. Reserve.
- 7. Stuff each conchiglione with the ricotta paste and place a piece of sun-dried tomato on top and place the conchiglione in a baking dish.
- 8. Heat the heavy cream and gorgonzola cheese.
- 9. Put the heavy cream and gorgonzola cheese mixture over the conchiglione.
- 10. Sprinkle with Parmesan cheese.
- 11. Bake in preheated oven at 180° C to brown for 10 to 15 minutes.
- 12. Serve immediately with grated Parmesan cheese to taste.