

## Tortellini Gratin

*Kathy Hogue*



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|--------------------------------|---------------------------------|
| • ¾ Cup ricotta cheese         | • 2 Cups white breadcrumbs      |
| • 1 Cup grated Parmesan cheese | • 1 TBL grated Romano cheese    |
| • 1 Cup whipping cream         | • 1 TBL olive oil               |
| • ¼ tsp. grated nutmeg         | • 1 TBL chopped fresh basil &   |
| • 1 lb. cheese tortellini      | • oregano or 1 tsp. each; dried |

• Combine the ricotta, Parmesan, cream, and nutmeg in a large heavy-based pan.  
• Heat slowly until smooth, stirring frequently. Cook tortellini in salted boiling  
• water until tender, stirring frequently to prevent from sticking together. Just  
• before tortellinis are done, remove some of the cooking water with a ladle and  
• add as much as necessary to cheese sauce to obtain a thin consistency. Drain  
• tortellini well, and add to cheese sauce. Allow to heat through, stirring con-  
• stantly. Transfer mixture to two 8 x 8 oiled baking dishes. Sprinkle with the  
• combined breadcrumbs, Romano, oil, and herbs. Place under broiler until the  
• top is golden. Serve immediately.