



Toasted Apple & Bacon Tortellini

30 Won Ton Wrappers

1/2-3/4 c ricotta

8 rashers of bacon, cooked

1 apple, peeled and cored, roughly chopped

3 eggs, divided

2 T fresh basil

1/4 freshly grated Romano

1 c flour

1 c panko

Salt and pepper to taste

For the sauce:

4 oz. mascarpone

1/2 c heavy cream (or cashew cream)

1/4 c white wine

Place the mascarpone, cream and white wine in a small sauce pan. Heat on low, stirring occasionally. When the sauce is creamy and hot, it is ready to serve.

Bring a pot of water to boil on the stove. Then in a food processor, combine the ricotta, bacon, apple, 1 egg, the basil and the Romano. Blend until creamy. Spoon a small amount of filling onto the center of each won ton. With a little water (not too much) on your finger trace the outer square of the won ton, then bring two opposite corners to meet. Press the seams together to close, making sure there is no air in the center.

Next dent the long, back side of the triangle (the side with the filling) with your finger. Next bring the two opposite corners up and press together to close. Then fold the remaining corner (opposite the dented side) down. For a picture tutorial, click [HERE](#).

Once the ravioli are prepared, either place them in a freezer bag to store for later, or drop into a pot of boiling water (in batches if necessary). Boil the tortellini for approximately 3-4 minutes (they will rise to the top when done). Strain the tortellini from the water and set aside to cool.

Next prepare three bowls for dredging the tortellini. One with the remaining two eggs, whisked. Then one for the flour and one for the panko. First dredge the tortellini in the flour, next the egg and last the panko. Once the tortellini have been coated, begin to heat your oil in sturdy pot (be careful not to let the oil overheat—watch it carefully!). Test it every few minutes with a bit of panko. When it's ready it will bubble around the crumbs. Then, place the coated tortellini in the hot oil (in batches) and fry for 5-7 minutes, or until golden brown.

Remove from the oil and place in a bowl lined with paper towel to drain. Once drained move to a serving dish and serve hot with the cream sauce.