

Stuffed rondini

Description



Yield
4 servings



Scheduling
Preparation: approx. 45 minutes
Baking time: 25 minutes/180°C



Nutritional values (100 g or 100 ml)
energy: 410 kJ/98 kcal;
fat: 6 g, of which saturated 3 g
carbohydrates: 6 g, of which sugars 2 g;
protein: 5 g; salt 0.8 g

Recipe

Ingredients (2'042 g)

150 g	lentils, green
10 g	table salt
1'000 g	rondini
300 g	cherry tomatoes, quartered
1 g	ground black pepper
60 g	onions, red, cubed
5 g	garlic cloves, chopped
20 g	olive oil
50 g	Noilly Prat 18% vol.
60 g	crème fraîche
100 g	vegetable bouillon
100 g	tomato juice
100 g	cream
5 g	table salt
1 g	ground black pepper
80 g	Sbrinz cheese, grated

Production

1

Preparation

Cover the lentils generously with water in a pan and add a little salt. Bring to the boil, cover and cook the lentils for 20-30 minutes until soft.

Meanwhile, cut off a 2 cm thick lid from the rondini and scoop out the inside. Cut the flesh and the lid into pea-sized cubes.

If the flesh is too soft, do not use it. Cook the rondini in a steamer at 100°C for 20 minutes until soft. Season the cherry tomatoes with salt and pepper.

Heat the olive oil and sauté the diced rondini, onions and garlic. Season and add the Noilly Prat, reduce almost completely and sauté for another 2 minutes. Finally, stir in the crème fraîche, bring to a boil, remove from the heat and season the filling with salt and pepper.

Place the hollowed-out and steamed rondini in a gratin dish and fill with the lentil mixture. Mix the rondini filling with vegetable bouillon, tomato juice and cream. Season to taste if necessary. Spread the mixture around the rondini and sprinkle with Sbrinz cheese.

Preheat the convection oven to 180°C. Bake the rondini in the hot oven on the second lowest rack for about 25 minutes.

2

Serving

Arrange the filled rondini on 4 preheated plates and serve with mashed potatoes, risotto or creamy polenta.