

MEAT STUFFED TORTELLINI

(Tortellini in Brodo)

INGREDIENTS:

Servings: 4 people

Pasta:
White flour 400 g
Eggs 4
Salt pinch

Filling:
Mortadella sausage 100 g
Lean beef 100 g
Lean pork 100 g
Butter 1 tbs
Parmigiano Reggiano cheese to taste
Salt and freshly ground pepper to taste
Nutmeg 1/4 tsp
Home-made chicken or beef stock 1 L

To make home-made meat stock:

Mixture of beef bones with marrow, veal bones,
beef knuckles, veal knuckles, chicken wings, chicken necks
Onion 1
Large celery stalk with leaves 1
Carrot 1
Fresh parsley small bunch
Small tomato 1
Small leek 1
Bay leaf 1
Whole black peppercorns 1 tsp

Servings: 6 people

Pasta:
White flour 600 g
Eggs 6
Salt pinch

Filling:
Mortadella sausage 150 g
Lean beef 150 g
Lean pork 150 g
Butter 2 tbs
Parmigiano Reggiano cheese 60 g
Salt and freshly ground pepper to taste
Nutmeg 1/2 tsp
Home-made chicken or beef stock 1 1/2 liters

To make home-made meat stock:

Mixture of beef bones with marrow, veal bones,
beef knuckles, veal knuckles, chicken wings, chicken necks
Onion 1
Large celery stalk with leaves 1
Carrot 1
Fresh parsley small bunch
Small tomato 1
Small leek 1
Bay leaf 1
Whole black peppercorns 1 tsp

Servings: 8 people

Pasta:

White flour	800 g
Eggs	8
Salt	pinch

Filling:

Mortadella sausage	200 g
Lean beef	200 g
Lean pork	200 g
Butter	3 tbs
Parmigiano Reggiano cheese	80 g
Salt and freshly ground pepper	to taste
Nutmeg	1/2 tsp
Home-made chicken or beef stock	2 liters

To make home-made meat stock:

Mixture of beef bones with marrow, veal bones,
beef knuckles, veal knuckles, chicken wings, chicken necks

Onion	1
Large celery stalk with leaves	1
Carrot	1
Fresh parsley	small bunch
Small tomato	1
Small leek	1
Bay leaf	1
Whole black peppercorns	1 tsp

Servings: 10 people

Pasta:

White flour	1 kg
Eggs	9
Salt	pinch

Filling:

Mortadella sausage	250 g
Lean beef	250 g
Lean pork	250 g
Butter	3 tbs
Parmigiano Reggiano cheese	100 g
Salt and freshly ground pepper	to taste
Nutmeg	1/2 tsp
Home-made chicken or beef stock	2 1/2 liters

To make home-made meat stock:

Mixture of beef bones with marrow, veal bones, beef knuckles, veal knuckles, chicken wings,
chicken necks

Onion	1
Large celery stalk with leaves	1
Carrot	1
Fresh parsley	small bunch
Small tomato	1
Small leek	1
Bay leaf	1
Whole black peppercorns	1 tsp

Servings: 12 people

Pasta:

White flour	2 kg
Eggs	11
Salt	pinch

Filling:

Mortadella sausage	300 g
Lean beef	300 g
Lean pork	300 g
Butter	4 tbs
Parmigiano Reggiano cheese	120 g
Salt and freshly ground pepper	to taste
Nutmeg	3/4 tsp
Home-made chicken or beef stock	3 liters

To make home-made meat stock:

Mixture of beef bones with marrow, veal bones, beef knuckles, veal knuckles, chicken wings, chicken necks

Onion	1
Large celery stalk with leaves	1
Carrot	1
Fresh parsley	small bunch
Small tomato	1
Small leek	1
Bay leaf	1
Whole black peppercorns	1 tsp

TOOLS:

Flour sifter
Fork
Kitchen towel
Chef's knife
Cutting board
Skillet
Wooden spoon
Meat grinder
or food processor
Rolling pin
or pasta machine
Pasta wheel
Pasta pot
Slotted spoon

PREPARATION:

Prepare the stock:

This will yield 2 L of stock. Freeze any unused stock for later use. Wash all the bones and vegetables. Trim the fat from the chicken. Peel and roughly chop the vegetables. Place all the ingredients in a large stockpot. Cover with cold water. Bring to a boil. Skim the surface for a few minutes. Partially cover and simmer for 2 hours. Let cool. Strain through a fine sieve. Chill for 12 hours and discard the fat that rises to the surface.

Prepare the pasta:

Sift the flour and salt onto a work surface and make a well in the center. Break the eggs into the well and *mix* it with a fork. Draw in flour from the sides and continue to mix until it is well-combined. Sprinkle flour over the mixture and knead it with your hands for 10 minutes until it is elastic but still firm. It may be necessary to add more flour to achieve this. Shape the dough into a ball and cover it with a kitchen towel and let it rest for 15 minutes. Knead the dough again for 5-10 minutes until it is very smooth and pliable. Cover the dough and let rest for 20 minutes.

Prepare the filling:

Cube the mortadella. Dice the beef and the pork. Sauté the meat in butter in a large skillet until browned on all sides. Add the cheese, salt, pepper, and nutmeg. Transfer the ingredients to a food processor or finely grind them in a meat grinder.

Fill the pasta.

Roll out the pasta very thinly. This may be done with a pasta machine. *Cut the dough*, using a pasta wheel or knife, into 10 cm wide strips. Using a piping bag or a teaspoon, *drop small mounds of filling* at 5 cm intervals. Moisten the edges of the pasta. *Fold the pasta over* and press between the mounds with your hand. Cut between the mounds with a pasta wheel. Press the edges together to seal. *Fold each square in half to form a triangle*. Bring the two corners together by wrapping them around your fingertip. Pinch the corners together. Let them rest on a floured kitchen towel for an hour, rotating the pieces 2 or 3 times.

Bring the stock to a boil. Season to taste with salt. Cook the pasta in the broth. When they float to the top they are done. Spoon the pasta and broth into bowls and serve.

This recipe comes from the *Baia del Re*.