

HERB TORTELLI
(Tortelli di Erbette)

INGREDIENTS:

Servings: 2 people

Pasta:
Unbleached white flour 200 g
Salt generous pinch
Eggs 2

Filling:
Fresh chopped herbs 20 g
75 % Parsley
25 % Sage and marjoram
Egg 1
Grated parmesan cheese 60 g
Salt and freshly ground pepper to taste
Ricotta cheese 200 g

Servings: 4 people

Pasta:
Unbleached white flour 400 g
Salt generous pinch
Eggs 4

Filling:
Fresh chopped herbs 30 g
75 % Parsley
25 % Sage and marjoram
Egg 1
Grated parmesan cheese 120 g
Salt and freshly ground pepper to taste
Ricotta cheese 400 g

Servings: 6 people

Pasta:
Unbleached white flour 600 g
Salt generous pinch
Eggs 6

Filling:
Fresh chopped herbs 40 g
75 % Parsley
25 % Sage and marjoram
Egg 1
Grated parmesan cheese 180 g
Salt and freshly ground pepper to taste
Ricotta cheese 600 g

Servings: 8 people

Pasta:
Unbleached white flour 800 g
Salt generous pinch
Eggs 8

Filling:
Fresh chopped herbs 50 g

75 % Parsley	
25 % Sage and marjoram	
Egg	1
Grated parmesan cheese	250 g
Salt and freshly ground pepper	to taste
Ricotta cheese	800 g

Servings: 10 people

Pasta:	
Unbleached white flour	1 kg
Salt	generous pinch
Eggs	9

Filling:	
Fresh chopped herbs	60 g
75 % Parsley	
25 % Sage and marjoram	
Egg	1
Grated parmesan cheese	300 g
Salt and freshly ground pepper	to taste
Ricotta cheese	1 kg

Servings: 12 people

Pasta:	
Unbleached white flour	1 1/4 kg
Salt	generous pinch
Eggs	11

Filling:	
Fresh chopped herbs	70 g
75 % Parsley	
25 % Sage and marjoram	
Eggs	2
Grated parmesan cheese	360 g
Salt and freshly ground pepper	to taste
Ricotta cheese	1 1/4 kg

TOOLS:

Flour sifter
 Kitchen towel
 Chef's knife
 Cutting board
 Bowl
 Rolling pin
 or pasta machine
 Piping bag
 Pasta wheel
 Pasta pot
 Slotted spoon

PREPARATION:

Prepare the pasta:

Sift the flour 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.

Combine the chopped herbs and ricotta cheese in a bowl. *Add the egg and salt and mix until well combined*. Add the Parmesan cheese and mix well.

ROLL out the pasta very thinly. This may be done with a pasta machine. Spoon the filling into a piping bag or teaspoon. *Pipe out the filling*, in tablespoon-sized mounds, in rows along the pasta sheet. *Fold the pasta sheet over the filling* and press with your hand between the mounds. *Cut the pasta into squares with a pasta wheel*. Cook the pasta in lightly-salted boiling water. Serve with butter and additional Parmesan cheese.

This recipe comes from the *Trattoria Corrieri*.