

**Tortellini in Cream Sauce**  
(Tortellini alla Panna)

**INGREDIENTS:**

Servings: 2 people

Dough:

Unbleached white flour	4 oz
Large egg	1
Salt	pinch

Filling:

Butter	1 oz
Chicken breast	12 oz
Prosciutto	1oz
Pitted black olives	1 oz
Grated lemon zest	1 tsp
Lemon juice	1 tsp
Grated Parmesan cheese	1/2 oz
Heavy cream	2 tsp
Lemon wedges	garnish

Sauce:

Heavy cream	1/4 cup
Grated Parmesan cheese	1/2 oz
Salt and freshly gournnd pepper	

Servings: 4 people

Dough:

Unbleached white flour	7 oz
Large eggs	2
Salt	pinch

Filling:

Butter	1 oz
Chicken breast	1 1/2 pounds
Prosciutto	1 oz
Pitted black olives	2 oz
Grated lemon zest	1 tsp
Lemon juice	1 tsp
Grated Parmesan cheese	1/2 oz
Heavy cream	2 tbs
Lemon wedges	garnish

Sauce:

Heavy cream	1/2 cup
Grated Parmesan cheese	1/2 oz
Salt and freshly gournnd pepper	

Servings: 6 people

Dough:

Unbleached white flour	10 oz
Large eggs	3
Salt	pinch

Filling:

Butter	2 oz
Chicken breast	2 1/4 pounds
Prosciutto	2 oz

Pitted black olives	4 oz
Grated lemon zest	1 tsp
Lemon juice	1 tsp
Grated Parmesan cheese	1 oz
Heavy cream	2 tbs
Lemon wedges	garnish

Sauce:

Heavy cream	3/4 cup
Grated Parmesan cheese	1 oz
Salt and freshly ground pepper	

Servings: 8 people

Dough:

Unbleached white flour	14 oz
Large eggs	4
Salt	pinch

Filling:

Butter	3 oz
Chicken breast	3 pounds
Prosciutto	3 oz
Pitted black olives	5 oz
Grated lemon zest	2 tsp
Lemon juice	2 tsp
Grated Parmesan cheese	1 oz
Heavy cream	3 tbs
Lemon wedges	garnish

Sauce:

Heavy cream	1 cup
Grated Parmesan cheese	1 oz
Salt and freshly ground pepper	

Servings: 10 people

Dough:

Unbleached white flour	1 pound
Large eggs	5
Salt	pinch

Filling:

Butter	3 oz
Chicken breast	3 3/4 pounds
Prosciutto	3 oz
Pitted black olives	6 oz
Grated lemon zest	2 tsp
Lemon juice	2 tsp
Grated Parmesan cheese	1 oz
Heavy cream	1/4 cup
Lemon wedges	garnish

Sauce:

Heavy cream	1 1/4 cups
Grated Parmesan cheese	1 oz
Salt and freshly ground pepper	

Servings: 12 people

**Dough:**

Unbleached white flour	1 1/4 pounds
Large eggs	6
Salt	pinch

**Filling:**

Butter	4 oz
Chicken breast	4 1/2 pounds
Prosciutto	4 oz
Pitted black olives	7 oz
Grated lemon zest	2 tsp
Lemon juice	2 tsp
Grated Parmesan cheese	2 oz
Heavy cream	1/3 cup
Lemon wedges	garnish

**Sauce:**

Heavy cream	1 1/2 cups
Grated Parmesan cheese	2 oz
Salt and freshly ground pepper	

**TOOLS:**

Flour sifter  
Chef's knife  
Kitchen towel  
Cutting board  
Skillet  
Wooden spoon  
Slotted spoon  
Plastic wrap  
Bowl  
Rolling pin  
or pasta machine  
Food processor  
Strainer  
Saucepan  
Pasta pot

**PREPARATION:**

*Prepare the pasta dough:*

Sift the flour and salt onto a work surface and make a well in the center. Break the eggs into the well, and mix 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, 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.

Trim and slice the chicken. *Dice the prosciutto.* Melt the butter in a skillet and sauté the chicken breasts for 3-4 minutes over high heat. Let cool. Transfer the chicken and any pan liquids to a food processor. Place the rest of the stuffing ingredients in as well. Chop, using the pulse button, until it is a coarse mixture.

Set aside and *roll out the pasta* very thinly, using a rolling pin or a *pasta machine*. Cut the dough into 4 in wide strips. Using a piping bag or a teaspoon, drop small mounds of filling at 2

in intervals. Moisten the edges of the pasta. Fold the pasta over and press between the mounds with your cut 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, wrapping them around your fingertip and pinching the corners together.

Prepare the sauce:

Bring the cream to a boil over low heat. Add the cheese, and mix over medium heat until it melts. Cook until the mixture is reduced by a third.

Bring lightly salted water to a boil to cook the pasta. Cook it for 8-10 minutes - until it is almost cooked through. Remove from heat and strain. Add the pasta to the sauce and season, to taste, with salt and pepper. Stir in the nutmeg and finish cooking the pasta. Serve with lemon wedges and the Parmesan cheese.