



Tortellini with boiled meat filling

By Lara & Charlie

RECOVERED INGREDIENTS:



INGREDIENTS

FOR THE DOUGH

500g flour
5 whole eggs

FOR THE FILLING

300g 24 months aged, lowlands,
organic Parmigiano Reggiano
200g 24 months aged Modena
ham, diced
100 gr capon
100 gr tongue
100 gr rib cage
50g bone marrow
extra-virgin olive oil

1l broth

DIRECTIONS

First make the dough. Sift the flour onto a board and make a well in the centre. Add the eggs to the well, incorporate the flour and knead by hand for 15 minutes until it becomes smooth and homogenous. Cover with canvas rest for 30 minutes.

Next make the filling. Brown the capon, the tongue, pork cheek and the biancostato in a casserole with some extra-virgin olive oil. Cool down, then add the ham and the marrow. Grind in a meat grinder twice and add Parmigiano Reggiano. Mix it well and let it cool in the fridge.

Roll the dough. With the rolling pin, roll out the dough homogeneously and as thin as possible, around 1,5 mm. Cut the pasta sheet in 3,5cm squares and lay in the centre of each square a teaspoon of filling. Close with the other half.

Make the broth. In a big saucepan cover all the meat with ten litres of cold water. Rinse the vegetables and add them to the pot together with the aromatic herbs, pepper and salt. Add the Parmesan crust, bring everything to boil and simmer for 5 hours. Filter the broth.

Complete the dish. Cook the tortellini in the broth for a few minutes and serve.