



TORTELLINI IN CAPPON BROTH

Ingredients:

For the pasta:

250 gr durum wheat semolina
250 gr superfine flour (Italian type 00)
5 whole eggs

For the stuffing:

100 gr sliced pork loin
100 gr prosciutto crudo
100 gr mortadella
150 gr grated parmigiano
50 gr butter
1 egg
Sage, rosemary, bay leaf

For the broth:

2 stalks of celery
2 carrots
2 onions
Half a capon

Preparation of the broth

Clean the vegetables and cook them with the capon in a pot of salted water for at least two hours. Let it rest and then strain the broth into a separate pot.

Preparation of the filling

Melt a knob of butter in a pan with a few leaves of sage, one of bay leaves and a sprig of rosemary, then brown the slices of loin on both sides with ground pepper and a pinch of salt, and complete cooking with a little broth for 20 minutes. Chop the slices in a blender with a little of the cooking juices, add the mortadella and prosciutto crudo and chop again. Transfer the mixture into a bowl, stir in the grated parmigiano cheese and the egg, add a bit of grated nutmeg and mix until the mixture is smooth.

Preparation of the pasta

Make a well in the flour, break the eggs inside and add a pinch of salt. Start beating the eggs with a fork, incorporating the flour a little at a time. Mix with a spatula and then knead the dough with your hands until the consistency is smooth and elastic. Cover the dough with cling film and leave it to rest in the refrigerator for an hour. Then roll it until it is very thin, 1 mm, and cut it into 3 cm squares.



Preparation of the tortellini themselves!

Place a small knob of filling in the center of each square and close it in a triangle. Squeeze around the filling to let the air out, then overlap the two corners at the base and seal them, creating tortellini.

Bring the broth to a boil and cook the freshly made tortellini for 2 minutes (if you have left them to rest, it will take a few more minutes of cooking).