

## Homemade pasta tubes (Soups)



### Preparation

Prepare all the ingredients. In a bowl, break 1 whole egg and 5 egg yolks. Add 1 teaspoon salt. Beat the egg mixture with a spoon. Combine the breadcrumbs and cheese and mix well. Add the beaten egg mixture to the bread and cheese. Start mixing together with a spoon, then finish with your hands until you get a smooth and reasonable firm dough. Using one of those utensils for pureeing or 'sieving' mashed potato, press the dough mixture through it onto a clean cloth. Cut to a length of 3-4 cm. Cook the pasta tubes in meat stock, preferably made from capon (castrated male chicken), for about 8-10 minutes. Transfer to plates and serve hot.

### Tips

It is preferable to use a stale white bread in the preparation of this dish. The bread must be made into very fine breadcrumbs.

### Trivia

It can be flavoured to taste with pepper, nutmeg or even lemon zest, an addition more typical of the 'Adriatic' version.

### Information

**Preparation** 20 minutes

**Total Time** 10 minutes

**Serves X** Serves 4 persons

**Level of difficulty** Easy

la terra di Puglia



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### Ingredients

**Breadcrumbs** 180 grams

**Parmesan** 100 grams

**Eggs** 6 units

**Nutmeg** (A level teaspoon of nutmeg (optional))

**Salt** (A level teaspoon of salt)