

## Stuffed pasta in broth (Soups)



### Preparation

Prepare the pasta dough following our basic recipe. Cook the meat in a frying pan with plenty of butter. Once cooked, blitz with an electric blender together with the ricotta, mortadella, salt, pepper and nutmeg. Mix together until smooth, then add a good quantity of grated Parmesan cheese. Roll out the dough with a pasta maker as in our recipes for ravioli. Cut squares of pasta about 3cm x 3cm and put a little ball of filling in the centre. Stick the two corners together, squeezing a bit around the filling, and then gently seal the two flaps to the side of the filling, leaving a triangle protruding from the other side, facing upwards. You'll have something that looks a little like a baby's belly button! Make some meat stock, and when ready cook the pasta parcels in it until they come to the surface. Serve with grated Parmesan.

### Tips

Remember that to make a great broth you have to start with cold water and then add the vegetables (in the case of a vegetable broth) or the meat and bones (for a meat broth). One uses hot water instead when making a 'bollito di carne'.

### Trivia

Larger versions of this pasta are called 'tortellaccio' or 'cappellaccio' and should be eaten 'dry', usually with a simple accompaniment of butter and sage.

### Information

**Preparation** 60 minutes

**Total Time** 15 minutes

**Serves X** Serves 8 persons

**Level of difficulty** Easy

## la terra di Puglia



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### Ingredients

**Egg pasta dough** 400 grams

**Veal chop** 150 grams

**Pork chop** 150 grams

**Chicken breast** 100 grams

**Ricotta cheese** 50 grams

**Mortadella** 50 grams

**Parmesan** 60 grams

**Nutmeg**

**Pepper**

**Salt**

**Butter**