

Tortellini al brodo |

Recipe for 12 tapas

Description

A creamy stuffing, a tasty broth, this pasta dish will leave you beyond satisfaction.

Note

The shape you give the tortellini doesn't matter that much. Just make sure they're the same size so they'll cook in the same time.

We are serving here the tortellini with a broth but a nice tomato or creamy sauce will do them justice just as well.

Ingredients

Tortellini

- 300 Gr Flour
- 100 Gr Fine semolina
- 4 Unit(s) Egg

- Salt and pepper

Stuffing

- 200 Gr Ricotta
- 100 Gr Baby spinach
- 1 Unit(s) Egg
- 100 Gr Mozzarella Ball
- 50 Gr Grated parmesan

- Salt and pepper

Broth

- 2 Liter(s) Vegetable stock
- 150 Gr Onion
- 150 Gr Carrot
- 100 Gr Celery
- 3 Clove(s) Garlic
- 4 Sprig(s) Parsley
- 1 Tsp Dry oregano

- Salt and pepper

Preparation

- Preparation time **60 mins**

Prep

Blanch (cook in salted boiling water) the baby spinach for 5 minutes. Drain well and finely chop. Chisel the onion, cut the carrot and celery in small cubes (brunoise).

Roughly chop the garlic, tear off the parsley leaves from the stems. Finely chop the stems and roughly chop the leaves.

Mix together the ingredients for the stuffing, season to taste.

Tortellini

Place all the ingredients in your mixer, with a hook, slowly start mixing. Once you get a rough dough, transfer onto the table and keep kneading with your hand.

Wrap the dough in cling film and leave it to rest for 30 minutes.

With a pasta machine, roll out the dough piece by piece, from the thickest setting to the thinnest. Flour everytime you pass it through.

Cut 4cm squares in the pasta sheet, lay a little bit of stuffing in the middle, with your finger and a little bit of water, wet the sides of the square and fold it to make a triangle. Make sure the sides stick to each other. Then fold onto each other the two opposite corners.

In a large pot of salted boiling water, put the tortellini for 2 minutes to cook them.

Drain the tortellini and rinse them with cold water to stop the cooking process.

Broth

In a large pot, sweat the onion, the carrot and the celery in a little olive oil.

Add the garlic and the finely chopped parsley stems, cook for a few minutes and pour in the vegetable stock, season with salt, pepper and oregano.

Leave to simmer for 15-20 minutes.

Plating

In a bowl or shallow plate, lay a handful of tortellini and pour onto them some hot broth, it will warm up the pasta.

Finish with some grated parmesan and some roughly chopped parsley.

Bon appétit!