

# CLASSIC TORTELLINI RECIPE

**Serves:** 6 | **Prep Time:** 150 Min | **Cook Time:** 10 Min | **Difficulty:** Hard



## INGREDIENTS

### For The Pasta

- 4 eggs
- 14 ounces (400 grams) of flour

### For The Filling

- 2.5 ounces (70 grams) of Pork Loin
- 2.5 ounces (70 grams) of Veal
- 3 ounces (80 grams) of Mortadella
- An egg
- 1 ounce (20 grams) of Butter
- 3 ounces (80 grams) of Prosciutto
- A pinch of nutmeg
- 5 ounces (150 grams) of grated Parmigiano Reggiano cheese

## NOTES

These freeze well!

## DIRECTIONS

### MAKING THE TORTELLINI PASTA

1. On a large work surface like a pastry board add the flour making a volcano shape with a large hole in the center.
2. Break the eggs into the flour.
3. With a fork, break up the eggs and start mixing into the flour.
4. Once the eggs are fully incorporated into the flour, begin mixing the dough by hand. When fully mixed, cover with plastic wrap and let rest for 30 minutes.

### MAKING THE TORTELLINI FILLING

5. Dice up the pork and the veal and set aside.
6. In a sauté pan, melt the butter and add the meat pieces.
7. Cook on medium high heat for 10 minutes stirring frequently.
8. Take the meat off the heat and add to a food processor, or a strong blender, along with the diced mortadella.
9. While grinding up the meat, add the egg, nutmeg and the cheese.
10. Continue grinding for a couple more minutes until the filling is fine and evenly mixed.

### ASSEMBLING THE TORTELLINI

11. Take the pasta back to your work surface and roll it out with a rolling pin until it is thin, but still workable. If you choose to use a pasta maker, which I recommend, I ended up on the #1 setting, which is around 1/16 of an inch.
12. Using a small wheeled pasta cutter, cut the pasta into squares, around 2 to 3 inches. On each square, place 1/2 teaspoon of filling in the center.
13. For each Tortellini, bring two opposite corners together making a triangle. Seal the edges by squeezing them lightly.
14. Take the triangle in your hand and bring the two ends of the folded side together, pinching them, making the traditional Tortellini shape. Put the Tortellini on a dish towel with a dusting of flour.
15. These fresh pasta are ready for cooking and sauce.