



Cappelletti
Cappelletti “little hats”
Making fresh egg pasta from scratch stuffed with three different meats and cooked in broth.
4 servings
INGREDIENTS:
• Pasta dough (400gr. and 4 eggs)
• Beef stew minced 150gr.
• Pork minced 150gr.
• Chicken minced 150gr.
• Sausage 1
• Mortadella 3 slices
• Evoo (extra virgin olive oil) 4 tablespoons
• Carrot small size
• Shallot
• Celery
• White wine
• Parmigiano Reggiano (the real stuff—NOT from a canister)
• Egg 1
• Nutmeg
• Beef and chicken broth mixed to cook the cappelletti
PREPARATION
Mix up the dough, knead it, and roll it out into thin sheets with a pasta machine. Cut dough into 2-inch squares with a pizza cutter or floured paring knife. They don’t have to be perfect. Place ½ teaspoon of filling in the center. Fold the dough over the filling triangularly, corner to corner, and seal (you may need to wet a finger in water and run it along the bottom edge of the dough to get it to stick together). Then bring the two pointy corners on the folded side together, pressing one end on top of the other to seal. Cappelletti take about 5 minutes to cook in broth.
FILLING
Heat evoo in a large pot over medium heat. Add the vegetables and sauté. Brown the meats adding the wine till evaporate, cook through the meat. Remove from heat and add mortadella, Parmigiano Reggiano, egg and nutmeg. Blend all the mixture in a blender.

