



Italy-America  
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## Passatelli in a Parmigiano Reggiano Cream with Prosciutto and Balsamic Vinegar By Chef Michele Casadei Massari

**Preparation Time:** 20 mins

**Cooking Time:** 15 mins

**Total:** 35 mins

**Servings:** 4

**Calories:** 400

### Ingredients:

2 Qt vegetable or chicken broth

4 oz speck or pancetta

7 oz whole milk

7 oz Prosciutto di Parma

1 thyme bunch

7 oz Parmigiano Reggiano

black kampot pepper

### Ingredients to make passatelli:

3 large eggs

6 oz Parmigiano Reggiano

nutmeg

lemon zest

6oz bread crumbs

### Description:

In this recipe featuring typical Passatelli pasta from Emilia-Romagna, all of the most authentic products and flavors of this region come together to delight the palate. According to the Emilia-Romagna tradition, Passatelli pasta is made by extruding the dough through a potato ricer in order to create long and thick rods of pasta called passatelli (in Italian “passing through.”) Considered a specialty of the Romagna section of Emilia-Romagna, passatelli are part of Italy’s most traditional recipes that conceived to use stale/older bread and give it a new life in the form of pasta.



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## Instructions:

### The Making of Passatelli:

Grate the lemon zest, taking care not to remove the white part which is bitter, and keep it aside. Do the same with the eggs that you have broken and beat for a few moments in a container together with a pinch of salt. In a larger bowl pour the breadcrumbs and grated Parmigiano Reggiano. Also add the lemon zest, flavored with grated nutmeg and finally pour the eggs. Mix all the ingredients with the help of a spatula, or by hand if you prefer, and work until you get an elastic and compact dough. If it is too dry, add very little broth, otherwise if it is too soft some more breadcrumbs. Wrap the dough in plastic wrap letting it rest for at least 2 hours at room temperature. This will make the mixture more compact and prevent the passatelli from falling apart during cooking. After the resting time, put the dough in a potato masher with large holes and mash it directly in the broth to a boil. Use the blade of a knife to cut the passatelli to a length of about 2 inches.

#### STEP 1:

Cook the passatelli in the broth even if the preparation is dry so bring plenty of vegetable or chicken broth to the boil.

#### STEP 2:

Sauté Prosciutto di Parma cut into small cubes or thin stripes in a hot pan until crispy.

#### STEP 3:

Melt Parmigiano Reggiano with hot milk, stirring until a smooth cream is obtained, add pepper to taste

#### STEP 4:

Cook Passatelli in the boiling broth, drain them when they'll emerge to the surface add them to the Parmigiano Reggiano Cream and Prosciutto stirring gently so as not to break them, finish with shaved Parmigiano Reggiano and Fresh Thyme

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