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Tortellini in Brodo **By Chef Jackie Rothong**

Preparation Time: 30 minutes

Cooking Time: 3 hours

Total: 3 hours and 30 minutes

Servings: 8-10 people

Ingredients:

Broth

4 #s chicken bones (wings & carcass)

3 quarts water

1 onion (quartered with skin on)

2 carrots

2 stalks celery

1 tablespoon black peppercorns

1 Parmigiano Reggiano rind

2 sprigs fresh thyme

Kosher salt, to taste

Egg pasta dough

100 grams 00 flour

100 grams semolina flour

2 large eggs (100 grams)

Filling

¼ lbs ground pork

¼ lbs Prosciutto di Parma

¼ lbs mortadella

½ c freshly grated Parmigiano Reggiano

2 large eggs

Fresh nutmeg, to taste

Kosher salt and freshly ground black pepper, to taste



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Dish Description:

Tortellini in Brodo is a traditional dish from Emilia-Romagna, most notably associated with Bologna and Modena within the region.

Instructions:

To a large Dutch oven add chicken bones, water, onion, carrots and celery. To a cheesecloth, add peppercorns, Parmigiano rind and thyme sprigs, seal with twine and place into stock. Bring to a simmer and allow to cook for 2 ½ to 3 hours. Skimming the top of fat and foam. Once finished, remove from heat, strain and season.

On a clean work surface, add both flours and mix. Create a well in the center, add eggs and using a fork or hands, slowly incorporate until a dough forms. Cover dough and let rest for at least 30 minutes.

Meanwhile, to the bowl of a food processor, add pork, prosciutto, mortadella, Parmigiano and eggs. Pulse until almost smooth. Season with fresh nutmeg, salt and pepper. Remove to a bowl.

Cut pasta dough into 4 pieces. Using a pasta machine roll out to the thinnest setting. Cut sheets into 1" squares. Place about 1 teaspoon of filling onto each square. Fold the square diagonally in half to create a triangle and seal the pasta. Then fold again, so that the corners of the triangle come together. Once all tortellini is made, either freeze or use right away! Bring broth to a simmer. Add tortellini and cook 3-4 minutes. Divide in between serving bowls and garnish with freshly grated Parmigiano. Buon appetito!

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