

## Tortelli con Patate e Pecorino – Potato and Pecorino Stuffed Tortelli Pasta

Ingredients	Preparation
<p><b>For the Pasta Dough:</b>            400 grams Flour            4 Eggs            Salt to taste</p> <p><b>For the Filling:</b>            100 grams Parmesan, grated            3 Eggs            4 Boiled Potatoes            50 grams Pecorino Cheese, grated            Dash Nutmeg            Salt and Pepper to taste</p> <p><b>To Serve:</b>            Grated Parmesan, if desired            2-3 tablespoons Butter            Fresh Aromatic herbs (such as rosemary, sage, or thyme)  <u>Organic EVOO</u>, if desired</p> <p><b>Suggested Wine Pairings:</b>  <u>Braschi   Famoso White Wine</u></p>	<ol style="list-style-type: none"> <li>1. Prepare the pasta by creating a well in the center of flour, either in a large bowl or on a clean flat surface. Add the eggs and salt to the well, and begin to mix and knead. When well amalgamated, cover and set aside to rest while preparing the filling.</li> <li>2. For the filling, mash the boiled potatoes and mix them with the grated parmesan and pecorino cheese, eggs, nutmeg, and salt and pepper. Try to get it as smooth as possible.</li> <li>3. To create the tortelli, roll out a very thin rectangular piece of pasta (or if you use a machine, one on the lowest setting). On one side of the sheet, place dollops of filling about the size of a large grape at regular intervals with about an inch of between them. Fold the sheet of pasta in half, covering the filling and gently press all around the mounds to push out any air and seal the tortelli. Lastly, use a pastry wheel to cut out each square piece leaving some pasta around each mound of filling. Place them without overlapping one by one on a well-floured tray.</li> <li>4. Bring a pot of salted water to a rolling boil, and gently drop in the tortelli. Let them cook for 3-4 minutes, or until the outer ring of pasta is al-dente. While the water boils and tortelli cook, in a skillet nearby, melt your butter and let your aromatic herbs of choice cook in the butter.</li> <li>5. When cooked, drain the tortelli gently and place them in the skillet with the butter and herbs. Stir or flip the tortelli to coat them well</li> </ol>

	with the herb infused butter. Serve your tortelli with a sprinkling of freshly grated parmesan on top and pair with a glass of white <b><u>Famoso wine</u></b> .
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*This recipe is courtesy of Braschi winery in Romagna, Italy.*

From the North-Central region of Romagna, Italy, these potato and pecorino filled tortelli are a traditional pasta from the area. They are different than the round tortellini that are found in the nearby Emilia region.