

Chef Pasquale's Home-made Tortellini

Dough Ingredients:

- 2.5 cups All Purpose Flour
- 4 small Eggs
- 1 tsp. Salt
- 1.5 Tbsp. Olive Oil (extra virgin)
- Water, room temperature, if needed



Tortellini Stuffing Ingredients:

- 450g Whole Milk Ricotta
- 1/4 cup Pecorino Cheese or Parmigiana, shredded
- Lemon Zest of a 1/4 lemon
- 1 tsp. Salt
- Pinch of Nutmeg
- Handful of Parsley, chopped

Method

1. Prepare the pasta dough. Add salt and oil to the flour in a medium bowl and crack eggs (one by one) into a cup measure before adding to the flour.
2. Wash hands and start to mix the eggs into the flour. When the flour is beginning to get sticky but the mixture feels dry add 1 tablespoon of water if needed. Add another (if needed) after a few minutes of mixing. We try to keep the dough as dry as possible and by kneading it for 5 mins it should get more sticky.
3. Once the dough is smooth, wrap in plastic film and rest for 10 minutes while you prepare the filling.
4. Mix the lemon zest, nutmeg, parsley and pecorino into the ricotta with salt and stir until well combined.
5. Cut the dough into four. With a sprinkle of flour, flatten and roll out your pasta starting the machine setting on 1.
6. Keep rolling the pasta through with a little flour each time, cutting the length in half if too long to handle, moving the machine setting up by 2 each roll until 6th setting. Roll pasta through twice at the 6th setting. Add a dusting of flour at each roll and on the bench for the last roll.
7. Trim the edges and ends to make straight and cut longways down the middle. Cut into small squares.
8. Put a small teaspoon of mix into the middle of each square. Wet the edges with a little water and fold into a triangle, *taking care to keep the filling in the centre but squeezing out any air.*
9. Press the edges together until sealed and tuck the ends one under the other and squeeze together. Forming a parcel with a point on the top. See picture above.
10. Have a pan of water boiling with a teaspoon of salt. Cook for 4 minutes and then drain well (cook in batches and remove with a skimmer (large wire 'spider' web spoon).
11. Serve the tortellini with sage butter or pre-prepared sauce.