

HOMEMADE TORTELLINI IN BRODO

Cooking Times + Servings

- **Prep time:** ~2 hours (hands-on, depends on speed)
 - **Rest time (dough):** 30 minutes
 - **Cook time (broth):** 3–4 hours
 - **Cook time (tortellini):** 2–3 minutes fresh / 4–6 minutes frozen
 - **Servings:** about 8–10 (as a first course)
 - **Yield:** ~2.2 lb (1 kg) tortellini
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Ingredients

For the Fresh Pasta Dough

- **17.6 oz (500 g)** durum wheat flour (semola rimacinata; Senatore Cappelli if you can find it)
- **17.6 oz (500 g)** 00 flour
- **10–12** large eggs (use **10** to start; add more only if needed)
- Pinch of salt

For the Filling

- **5.3 oz (150 g)** pork loin (roast-style cut)
- **5.3 oz (150 g)** prosciutto (prosciutto crudo)
- **5.3 oz (150 g)** mortadella
- **7.9 oz (225 g) Parmigiano Reggiano**, finely grated (about **2½–2⅔ cups**, loosely packed)
- **2** large eggs
- Nutmeg, to taste

For the Broth

- **1.1 lb (500 g)** beef shank (or beef muscle cut for broth)
- **1/2 hen** (in the U.S.: use **about 1½ lb** bone-in chicken pieces, or **half of a small whole chicken**)
- **4–5 marrow bones** (about **1½–2 lb**, if possible)
- **2** carrots, peeled
- **2** celery ribs
- **1** large onion, peeled and halved

- 2 garlic cloves, smashed
 - 3–4 whole cloves
 - 6–8 juniper berries (optional but classic)
 - 1 **tsp** whole black peppercorns
 - Salt, to taste
 - Cold water (about **5–6 quarts**, or enough to fully cover everything by 2–3 inches)
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Instructions

1) Make the Broth

1. Add beef shank, chicken, marrow bones, carrots, celery, onion, garlic, cloves, juniper, and peppercorns to a large stockpot.
2. Pour in **cold water** to cover everything well.
3. Bring to a gentle simmer over medium heat. Skim foam as needed in the first 30 minutes.
4. Simmer **3–4 hours**, partially covered, keeping it at a quiet simmer (not a hard boil).
5. Strain the broth. **Salt at the end** to taste. Keep hot for serving (or cool and refrigerate if making ahead).

2) Make the Dough

1. Mix the two flours and a pinch of salt on a clean surface (or in a large bowl).
2. Make a well, add **10 eggs**, and start mixing until a shaggy dough forms.
 - If it's too dry, add **1 egg at a time** (up to 12 total).
 - If it's sticky, dust lightly with flour.
3. Knead until smooth and elastic, **8–10 minutes**.
4. Wrap and rest at room temperature **30 minutes**.

3) Make the Filling

1. In a food processor, blend pork loin, prosciutto, and mortadella to a fine mince.
2. Add **Parmigiano Reggiano**, eggs, and a generous pinch of nutmeg. Pulse until cohesive.
3. Chill the filling 20–30 minutes if it feels soft (easier to portion).

4) Roll, Cut, and Shape Tortellini

1. Roll the dough into thin sheets (pasta machine recommended), aiming for **very thin**—you should almost see your hand through it.
2. Cut into small squares (classic tortellini size is about **1¼–1½ inches**).
3. Place a tiny dab of filling in the center (about **½ teaspoon**—less is better).
4. Fold into a triangle, press out air, then wrap the ends around your finger and pinch to seal.

5) Cook and Serve

1. Bring strained broth to a simmer.
 2. Cook tortellini in the broth:
 - **Fresh: 2–3 minutes**
 - **Frozen: 4–6 minutes** (do not thaw)
 3. Serve immediately with extra **Parmigiano Reggiano** at the table.
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Tips & Tricks (Nonna-Style Results)

- **Start with 10 eggs** and only add more if the dough needs it—egg size varies a lot.
- **Keep the filling tiny.** Overfilling makes tortellini burst.
- **Seal well:** a light dab of water can help if the dough feels dry while shaping.
- **Make-ahead & freeze:** place tortellini on a floured tray in a single layer, freeze until solid, then transfer to freezer bags. They keep well for **2–3 months**.
- **Broth ahead, too:** make broth a day early—flavor improves, and you can easily remove solidified fat from the top.