

## Tortelloni Fresh Pasta “Vecchia Modena”



### **Ingredients for 6 people:**

#### For the filling

1 kg Ricotta cheese

300 g Spinach

30g Butter

150 grated Parmigiano Reggiano Cheese

#### For the puff pastry

6 eggs

600 g flour type 00

Salt

#### For the condiment

350 g matured bacon cut to julienne

10 sage leaves

50 g butter

Salt and pepper

Balsamic Vinegar of Modena IGP 7 Medals Casanova

Balsamic Pearls Casanova

Parmigiano Reggiano thin scales

## **Preparation:**

Put the flour on the cutting board and create a “fountain”: in the center add the eggs and with the help of a fork combine the eggs with the flour, beginning from the fountain’s center including slowly the flour from inside to outside with circular movements.

When flour and eggs are blended, creating lumps begin to work the dough with the hand, until it results homogeneous, smooth and elastic. Create a ball and wrap in transparent film to avoid any contact with the air and let it rest for at least 30 minutes.

For the condiment: put the butter in a cooking pan, wait until it is melted and add spinach; cook with slow fire, mixing occasionally. When the spinach are cooked add half of Parmigiano Reggiano Cheese and remove from fire, mix well all together and let it cool down.

Once cooled, grind with a knife. Put the Ricotta Cheese in a bowl, add spinach, the remaining Parmigiano Reggiano cheese and mix well until to obtain an homogeneous dough.

Take the dough and extend it using a rolling pin, reaching a thickness of maximum 1 mm.

Cut the puff pastry into squares of 9/10cm width. Put in the center a small ball of filling (about 2 cm diameter), refold the squares with filling inside joining the opposite angles, press well the pastry on the sides and create the Tortellone classic shape.

Put a butter walnut in a cooking pan, let it melt and add bacon. Brown it and turn off the fire, take care that without fire the bacon still continues browning, remove from fire when it is not yet fully browned.

In another cooking pan put the remaining butter and melt, add the sage leaves, let them brown for a minute and turn off the fire.

In a spacious cooking pan boil the water for fresh pasta, put salt, add tortelloni and cook for 3 minutes, gently mixing them until they float.

Remove pasta and add the condiment with sage, blend gently and add the bacon (if you prefer a lighter recipe we suggest you to use only bacon without its sauce), skip the pasta, to mix well all together.

Put on a serving dish, garnish with with Balsamic Pearls and Balsamic Vinegar of Modena IGP 7 medals Casanova, add some Parmigiano Reggiano scale and serve.