

PASSATELLI IN VEGETABLE BROTH



Chef: Leonardo Pellacani

Method

Serve 6

In a bowl beat the eggs with a pinch of salt. In another bowl combine the breadcrumbs, Parmigiano Reggiano cheese, nutmeg and lemon zest, then add in the eggs, knead the dough until firm and elastic. Wrap the dough in cling film and leave to rest for at least 2 hours. In the meantime, prepare the vegetable broth: dilute the granular bouillon in boiling water, following the instruction on the package. Once the dough has rested, place it in a large-hole potato masher and mash it directly into the boiling broth. Use a knife to cut the passatelli to a length of approximately 4 cm. When the passatelli float to the top, transfer them to the serving bowl with the hot broth. Garnish with shredded chilli pepper and serve.

Menù Ingredients

q.s. Peperoncini in fili sottili (Chili threads fine) - 1278

q.s. Superbrodo vegetale granulare - BG1X

Noce moscata macinata (Nutmeg) - 1223

Ingredients

n° 4 Eggs

160 g. Breadcrumbs

160 g. Parmigiano Reggiano PDO

q.s. Lemon zest

q.s. Salt