PASSATELLI IN VEGETABLE BROTH



Chef: Leonardo Pellacani

Menù Ingredients

q.s. Peperoncini in fili sottili (Chili threads fine) - 1278
q.s. Superbrodo vegetale granulare - Granular vegetable bouillon - 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

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.

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