

Passatelli

in Brodo

Passatelli, a pasta from the Emilia-Romagna region, is a mix between a fresh pasta and a dumpling. Passatelli is made from equal parts of bread and parmesan, then bound with egg and flavored with nutmeg, salt, pepper and fresh lemon zest. I make passatelli when I have excess bread. The dough freezes nicely and the brood can be as simple as a box of good chicken stock.



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| 4 | large | eggs |
| 8 | ounces | fine bread crumbs |
| 8 | ounces | parmesan cheese |
| 1/8 | teaspoon | freshly grated nutmeg |
| 1 | tablespoon | finely grated lemon zest |
| 2 | teaspoons | kosher salt |
| 1 | teaspoon | freshly ground black pepper |
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| 2 | quarts | chicken broth |
| 1 | tablespoon | kosher salt |
| 1 | teaspoon | freshly ground black pepper |

Instructions

1. In a large mixing bowl beat the eggs until homogenous. Add the breadcrumbs, cheese, nutmeg, lemon zest, salt and pepper. Mix well to combine. Knead by hand until the dough is smooth and uniform. Wrap the dough in plastic and set aside for 30 to 60 minutes.
2. While the dough is resting bring the 2 quarts of stock to a simmer. Season the broth with salt and pepper.
3. When the dough is finished resting divide it into 4 balls. Using a potato ricer with large die begin to press the passatelli onto a piece of parchment paper. Repeat until all the dough is cooking.
4. Cook the passatelli in the simmering broth all at once. Cook for 2 to 3 minutes (or longer for a scaled up recipe).
5. Serve immediately with some grated parmesan on the side.