

Tortelli Piacentini - Piacenza Stuffed Pasta

Eataly Magazine (September 10, 2018)



Stuffed with ricotta and spinach, this intricately braided fresh pasta is typical of Piacenza, a small town in Emilia-Romagna

Tortelli Piacentini con La Coda (Piacenza Stuffed Pasta “with the tail”)

Recipe courtesy of Lucia Lucchini of Eataly Piacenza

For the filling:

1 kg ricotta
400 gr Grana Padano DOP



200 gr spinach, boiled, drained, and chopped
Salt, to taste
Nutmeg, to taste

For the pasta:

1 kg flour
9 eggs

Knead together the flour with the eggs until soft and elastic. Cover and set aside. Let rest for half an hour.

In a bowl, mix together ricotta, Grana Padano DOP cheese, salt, and nutmeg. Finally, add the spinach. Add the mixture to a pastry bag.

Roll out the pasta dough into a thin sheet. Cut into 6-cm squares with a pasta cutter or knife. On each square, place a small amount of the filling in the middle using the pastry bag. Close each tortello by pinching the pasta together on both sides to form a braid.

In a large pot, bring water to a boil, add salt, and cook the tortelli for about 2 minutes. Serve with a butter and sage sauce.

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