

Home made Tortellini, crushed tomatoes, veal, mascarpone and fresh basil

Recipe for 4 persons

Description

The flavors of Italy reunited in one dish. Fresh stuffed pasta, with veal, accompanied by a fresh light tomato sauce.

Note

You can replace the minced meat with sausage stuffing.

Ingredients

Dough

- 220 Gr Flour
- 2 Unit(s) Egg
- 30 Ml Olive oil
- 5 Gr Salt

- Olive oil
- Salt and pepper

Stuffing

- 1 Unit(s) Shallot
- 300 Gr Ground veal
- 100 Gr Mascarpone cheese
- 4 Gr Salt
- 1 Unit(s) Nutmeg

- Olive oil
- Salt and pepper

Tomatoes

- 6 Unit(s) Italian tomatoes
- 3 Clove(s) Garlic
- 12 Leaf(ves) Basil

- Olive oil
- Salt and pepper

Preparation

- Preparation time **50 mins**
- Preheat your **four** at **350 F°**
- Resting time **30 mins**

Pasta dough

Place all of the ingredients in a food processor, mix until well combined. Finish the dough by hand and let it rest 30 minutes.

Stuffing

Finely chop the shallots and the sweat them with a little bit of butter. Add the veal before the shallots caramelize. Once the meat is cooked, add the mascarpone and season with salt and pepper to taste.

Tomatoes

Cut the tomatoes into roughly 1cm slices then lay them on a baking sheet. Sprinkle them with chopped garlic, salt and pepper. Cook in the oven for roughly 1 hour at 350°C. Sprinkle with basil once you remove the tomatoes from the oven and finally mix them with the help of your stand mixer.

Making the pasta

Roll out your dough until it is quite thin, making sure it is well floured so it doesn't stick. Cut it into discs with the help of a cookie cutter or ring mold. Place the stuffing in the center of each pasta disc. Lightly wet the edges of the stuffed pasta and then close them gently. Cook the pasta for roughly 2 minutes in salted boiling water.

Bon appétit!