

VALEGGIO SUL MINCIO

Tortellini from Valeggio sul Mincio

Ingredients for the filling

celery, carrots, 1 onion,
Garda extra virgin olive oil
Mixed meat: pork, minced veal pulp,
beef stew, chicken livers
salt - nutmeg
1 egg

Ingredients for the pasta

8/10 eggs
1 kg of type 00 flour
200 gr of durum wheat semolina



Method for the filling

Slowly cook the beef, pork and veal in the butter. The livers are cooked separately with chopped onion, carrots, celery and aromatic herbs, sprinkling them with white wine (Garganega or Custoza), mince everything, let it cool and add a beaten egg to cream and a pinch of nutmeg.

Method for the tortellini

Roll out the pasta dough, obtained by mixing eggs and flour, into a very thin sheet and cut it into squares of 3 cm per side. In the centre of each of these, place a teaspoon of the filling; close them, giving them the characteristic shape of the tortellino. Allow them to dry a little on open-bottomed trays and then cook them in the boiling broth for a couple of minutes. Serve very hot and season them with melted golden butter together with sage leaves, and for those who wish, grated Grana Padano cheese.

