



## TORTELLINI WITH HAM

Ingredients for 4 portions :

Fillings : 30 gr.of ham or mortadella,2 spoon parmisan,2 egg, grated nut meg,olive oil, 30 gr. of minced beef,30 gr pork sausage, butter

Pasta :150 gr white flour 00,150 gr semola,mild water

Sauce: Butter,sage leaves,parmisan

Prepare the filling: fry the meet with sausage and butter. Drain the butter and put in the mixer toghether with chopped ham or mortadella,parmisan,1 egg, a pinch of nut meg,salt, a teaspoon olive oil. Mix toghether to obtain a thick hard filling. If it's too liquid add parmisan .

For the pasta: Put the flour in a bowl and mix well with semola; scramble one egg in it.Make a thick dough but if it is too dry add some mild water.

Take out from the bowl and work by hand on a wood board covered by flour. With a rolling pin thin the dough no more than 2 millimeters thikness. Then cut your pasta sheet in small squares 4cm.side.

With a teaspoon put a small quantity of filling in the center square and join two opposite corner to make a triangle.Brush with water the side of the square so they stick toghether.

Push with your finger to take out all the air and seal all triangle sides.Put the triangle around your finger and join two corners to make a ring.Cook the tortellini in boiling salted water,taste it and when are ready drain it.

Add some sage leaves melted with butter and parmisan before to serve.