

ROMAN TORTELLINI EN BRODO SOUP DUMPLINGS

Yield: 8 portions

Ingredients	Amounts
Beef Broth (recipe follows)	2 cups
<i>Dumpling Wrapper</i>	
All-purpose flour	6 oz.
Water, hot	2 oz.
Water, cold	1 oz.
Salt	½ tsp.
<i>Tortellini Filling</i>	
Pork, ground	4 oz.
Prosciutto, minced	2 oz.
Romano cheese, grated	2 oz.
Parsley, chopped	3 Tbsp.
Black pepper, ground	¼ tsp.
Extra virgin olive oil	½ cup
Balsamic vinegar of Modena	½ cup
Basil, chiffonade	¼ cup

Method

1. Prepare the beef broth (recipe follows). Reduce to 2 cups. Chill.
2. *For the Dumpling Wrapper:* Prepare the dough by mixing flour and hot water vigorously and adding in cold water until dough is workable. Knead well and wrap in plastic. Rest for 30 minutes.
3. Roll dough into a thin log and cut into 20 pieces. Flatten each piece with the palm of your hand and roll with a small rolling pin into thin rounds about 3-4 inches in diameter.
4. *For the Tortellini Filling:* Combine the meats and romano cheese, parsley, and pepper; mix well to blend.
5. Place the filling into a piping bag and pipe onto the rolled dough.
6. Gather the dough in a spiral pattern at the top sealing with water. Place on a cornstarch lined tray and cover with a towel.
7. Prepare a steamer and steam the dumplings for 5 minutes until cooked through.
8. Serve immediately in the beef broth and drizzle with olive oil, vinegar, and basil.

BEEF BROTH

Yield: 2 quarts

Ingredients	Amounts
Beef broth	48 oz.
Beef, pork, chicken bones, meaty	2 lb.
Leeks, thinly sliced	2 oz.
Carrots, sliced	2 oz.
Celery, sliced	2 oz.
Parsley stems, roughly cut	12-16 ea.
Tomatoes, fresh or canned, seeded, roughly cut	6 ea.
Onion brûlé, roughly cut	1 ea.
Bay leaves, crushed	2 ea.
Thyme sprig, roughly cut	2 ea.
Allspice, whole	4 ea.
Fennel seed, whole	½ tsp.

Method

1. Combine all the ingredients in a stock pot.
2. Bring to a simmer; simmer for 2 to 3 hours, skimming often and then strain.
3. Degrease.