

MARENNA' s recipe

OUR "CUTTURIELLO", FRIED PASTRIES IN A BROTH OF LAMB, APPLE AND MUSHROOM

Ingredients for four persons:

500 gr lamb shin
1 annurca apple
30 gr dried porcini
50 gr minced black poplar mushrooms
1 small tomato
1 carrot
1 celery stalk
1\2 onion
200 gr fresh egg pasta
30 gr parmesan cheese
1 egg
Salt and pepper to taste
Thyme and rosemary

Procedure:

Place lamb shin, onion, carrot, celery and tomato in a large pot, cover with cold water and bring to a boil.
Remove the foam and lower heat until the liquid begins to simmer. Add the dry porcini and then the herbs.
Simmer for about 3 hours. To make the pasta filling remove the meat from the broth, grind in a meatgrinder,
then add parmesan,egg and salt and pepper to taste.
Roll out the pasta, and using little nuggets of filling, make very small ravioli.
Filter and remove fat from the broth with a ladle. Cook the "calzoncelli" pasta in the broth for 1 minute.
Serve in a bowl with raw black poplar mushrooms and annurca apple.

NOTES

