



## CHIANTI TORTELLI STUFFED WITH GOAT CHEESE & ASPARAGUS

### INGREDIENTS

By Caterina Romano's kitchen

### DIRECTIONS

#### PASTA

3 ½ cups of semolina flour

Kosher salt

3 large eggs

2 cups of Chianti wine

#### FILLING

1 bunch of asparagus

¼ cup of unsalted butter

2 cups of cheese

1 egg

1 TBSP of pecorino cheese

#### SAUCE

½ cup of unsalted butter

4 fresh sage leaves

Splash of olive oil

#### NOTE

You can download the recipe for the home made Tagliatelle from [Caterinaromanokitchen.ca](http://Caterinaromanokitchen.ca)

1. To the bowl of a stand mixer fitted with a dough hook, add the flour, salt and eggs one at a time, and mix until the flour and the eggs are incorporated together.
2. Add 1 ½ cups of Chianti wine to the dough. Reserve the half cup, as you may need to add a little more depending on the consistency of your dough.
3. Continue mixing until the dough gathers around the hook.
4. Transfer the dough to a work surface sprinkled with semolina flour, knead the dough by hand for 2 minutes.
5. Cut the dough into 2 portions, cover them with plastic wrap and place in the refrigerator to rest for 2 hours.
6. For the filling, prepare the asparagus by cutting off and discarding the bottom woody part.
7. Cut the tips of the asparagus tips, place in a bowl and reserve for the toppings. Cut the remaining asparagus into ½" pieces.
8. In a non-stick skillet, heat the butter over medium heat, add the pieces of asparagus and sauté for 5-7 minutes. Transfer the cooked pieces of asparagus to a plate lined with paper towel and set aside.
9. Place the egg into the goat cheese and mix to combine. Add two dashes of black pepper. Add the cooled asparagus stalk to the cheese mixture plus 1 TBSP of Pecorino cheese. Plastic wrap the bowl and place in the refrigerator.
10. Melt the half cup of butter over medium heat. Add 4 fresh sage leaves, and stir gently for a few minutes just so the leaves can infuse the butter. Add a splash of olive oil, with a pinch of salt and pepper. Add the asparagus tips and sauté until they are crispy.
11. Remove the two pasta portions from the fridge. Roll each portion on a work surface lined with semolina flour to about 1/8" thick circle
12. Cut the dough into 3" by 3" squares. Add one tablespoon of filling in the center of each square. Close the Tortelli by bringing the corners together over the filling, press the end together and loop the two other corners together.
13. Bring a large pot of salted water to a boil. Add the fresh pasta and in 1-2 minutes it should be cooked. When it is floating freely, remove it with a pasta scoop.
14. Remove and discard the sage leaves from the sauce. Add the Tortelli to the sauce and top each portion with Parmigiano Reggiano Cheese.

**ENJOY THE CHIANTI TORTELLI FILLED WITH GOAT CHEESE AND ASPARAGUS**