



INGREDIENTS

- 1 Chicken Hen
- 1 Turkey wings
- 1 chopped ox tail
- 2 chopped sweet onions
- 5 chopped celery stalks
- Salt & pepper for seasoning

PASTA

- 1 KG of egg noodles
- Parmiggiano-Reggiano

BOLLITO

By Caterina Romano's kitchen

DIRECTIONS

1. Fill a large pan with cold water. Add the chicken wing and ox tail.
2. Bring to a boil and continue cooking for 4 hours.
3. After 1 hour, use a ladle to skim off the scum.
4. Cook for another 3 hours and then season with salt & pepper to taste. After 3 hours, you have the option to add 1 bottle of passata.
5. Bring a pot of salted water to a boil. Add and cook the noodles for 5-10 minutes or as per cooking instructions on the package.
6. Place the cooked noodles on a serving plate and cover with the Bollito and vegetables.
7. Toss together, top with the cheese and serve.

ENJOY THE BOLLITO