

Cappelletti are the Romagna dish par excellence. So called for their hat shape, they represent an inevitable dish on holidays. This is the Imola's recipe:

Ingredients for 5 people

For the pastry:

- 250 gr. common wheat flour 00
- 250 gr. durum wheat re-milled semolina
- 5 medium eggs with red yolk

For the filling:

- 300 gr. pork chop with bone
- 250 gr. capon breast
- 200 gr. mortadella Bologna IGP
- 300 gr. Parmesan cheese
- 3 egg yolks
- Nutmeg
- Extra virgin olive oil
- Salt and pepper

For the broth:

- Half capon
- Beef brisket or beef-ribs
- Spongy bone
- 1 carrot
- 1 celery stick
- Half onion
- 1 bay leaf
- Salt

Cappelletti preparation: after making the dough, knead it until it becomes smooth and thin, and make squares of about 3.5 cm each side. In the middle of each square, place some filling, then fold the pasta into a triangle, so that the sides fit together. Turn this triangle around the finger and overlap the two opposite corners by pressing, to stick the dough firmly. Store cappelletti in an orderly manner and let them dry in a cool place.

Filling preparation: brown the pork chop and the capon breast in a saucepan; salt and pepper the meat, which must be very tasty. Cooking must be quick so that the meat remains succulent and rose-coloured. Bone the pork chop. Finely grind the meats and the mortadella Bologna IGP, mix the egg yolks; add Parmesan cheese and flavour with nutmeg. Sit in the fridge for a few hours.

Broth preparation: put the meat and the half capon in a saucepan, together with 4 litres of cold water and bring them to the boil; remove the foam, otherwise the broth will remain cloudy. Add the herbs, do not remove the outer leaves of the onion because they will serve to give colour to the broth. Add a pinch of salt and boil slowly; check the capon after about an hour: it should be cooked. Remove it from the saucepan and continue cooking the beef.

Three tips for making a good capon broth:

- avoid using a pressure cooker (the very high temperature would reduce flavours and aromas);
- avoid cheese crusts because their flavours would pervade the broth;
- avoid tomatoes because they would make the broth sour.

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