

Garganelli, also known as maccheroni al pettine, are one of the staple egg pastas typical of the Imola tradition. Once they were cooked and served in broth, but today they are generally served with various seasonings.

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

Garganelli preparation: on the cutting board, make a well with the sieved flour and, at its centre, add the eggs and a pinch of salt. With a fork, beat the eggs together gradually incorporating the flour without breaking the walls of the well; when the dough is firm, work it with your hands until it is cohesive, soft and non-sticky. Knead the dough not too thin and obtain about 3 cm squares. They have to be wrapped diagonally on a stick while rolling them on a gnocchi stripper.

Garganelli in capon broth

For the broth:

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

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.

Take 1.5 litres of broth, bring it to the boil, and dip the garganelli to cook over medium heat for at least 2-3 minutes. Drain them al dente, put them dry in the bowls and, at the last moment, cover them with boiling broth. It is recommended to flavour with nutmeg and a sprinkling of Parmesan cheese.

Garganelli with shallot and ham

For the seasoning:

- 100 gr. Romagna shallot
- 300 gr. cured ham
- 1 glass of white wine (dry Albana)
- 50 gr. cow's butter
- 2 tbsp of extra virgin olive oil
- Parmesan cheese
- Salt

Seasoning preparation: take the ham and make thin, almost transparent, slices and cut them into strips about 1 cm wide (do not make cubes or grind the ham). With the same method, cut the fat scraps and keep them separate. In a saucepan, put extra virgin olive oil and butter, add the strips of fat and, when they are translucent, add the shallot, cut into slices. Brown over high heat, blend with Albana white wine and, when alcohol is no longer perceived, add the lean part of the ham, mix for a minute or so and turn off, while waiting to season the garganelli.

Bring the salt water to boil. When it boils, dip the garganelli and, after 3-4 minutes, check that they are al dente. Leave them a little moist, sauté them in a saucepan with the seasoning and add 3-4 tablespoons of Parmesan cheese. If the garganelli are too dry, add a few tablespoons of cooking water. Serve and add Parmesan cheese as you like.

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