

Tortelloni

Menu Description: mint speckled pasta, roasted lamb, pecorino crosta nera, cacio e pepe sauce, broccoli rabe

Serving Size: 7 Servings

Categories: Sabatini's

Cost Per Serving	
\$	1.10



Action	Date	Initials
Created:	3.6.17	Angelo Auriana
Revised:	3.7.17	AJ
	3/21/17	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Tortelloni filling: (65g per serving)				
0.250	kg	Lamb Filling	See Sub Recipe	
0.055	kg	Pecorino nero		20-100026523
0.086	kg	Ricotta		20-100000536
0.002	kg	Mint		20-100000878
0.001	Kg	Fresh sage		20-100000880
0.001	Kg	Nutmeg		20-100001290
		salt & pepper to taste		
Sauce: 35 ml per serving				
0.210	Kg	Broccolini		20-100024038
0.035	Lt	Extra virgin olive oil		20-100001607
0.035	Kg	Pecorino Crosta nera		20-100026523
0.035	Kg	Shallot		20-100000864
0.007	Kg	Salt		20-100001305
0.007	Kg	Pepper		20-100001295
0.007	Kg	Chili Flakes		20-100001275
0.015	Kg	Butter		20-100001600
7.000	sv	Pasta Dough (60 g per serving)	From recipe below	
Pasta Dough: 80 Portions				
2.000	kg	All purpose flour		20-100000471
60.000	ea	Egg yolk (reserve whites for other use)		20-100000648
0.05	Kg	Fresh mint		20-100000878
Lamb Filling: 950 g 20 Portions				
1.500	kg	Lamb Shoulder	Chopped	20-100024017
0.335	kg	Onion		20-100000835
0.250	kg	Celery		20-100000813
0.170	kg	Carrots		20-100000811
0.150	kg	Tomato Paste		20-100001217
0.025	kg	Sage		20-100000880
0.010	kg	Thyme		20-100000886

1.000	lt	Red Wine		20-100001687
0.500	lt	Water		
1.800	kg	Tomatoes, canned, peeled		20-100001221
0.005	kg	Garlic, Fresh	Chopped	20-100000869
0.008	kg	Rosemary		20-100000879

Method of Preparation:

Lamb Filling:

- 1- In a large pan, season the lamb shoulder. Brown the shoulder on all sides and remove. Add and saute the garlic, onion, celery and carrots in olive oil. Season.
- 2- Add tomato paste and stir. Cook for a few minutes.
- 3- Deglaze with wine, add canned tomatoes, and fresh herbs. Add the shoulder back in and add water up to 3/4 of the lamb. Roast until falling apart. Remove.

Tortelloni Filling:

- 1- Add the roasted lamb to the meat grinder and process.
- 2- Add the ricotta and grated pecorino scorza nera adjust flavor to taste. Add the fresh herbs. Season.
- 3- Fill pasta with 65g of filling. Cook in boiling water, and remove when float to the top.

Sauce:

- 1- Heat a sauté pan with extra virgin olive oil. Add shallots, broccolini, and chili flakes and cook for 2 minutes. Reserve.
- 2- In a separate pan, heat the butter and olive oil until warm, add the grated pecorino nero, and toss in the filled Tortelloni. Season.
- 3- Spoon broccolini on the center of plate and place tortelloni around it. Mill fresh ground pepper on top. Serve hot.