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850 yonge street (at yorkville) toronto, canada m4w 2h1

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## The Babbo Cookbook

Mario Batali

This new title showcases Batali's passion for Italian flavours and his enticing use of fresh, seasonal produce. Don't miss the Classic Tortellini in Brodo (page 126). Hardcover: \$60.00.

## Classic Tortellini in Brodo

Along with tagliatelle al ragù and lasagne, tortellini are one of the cornerstones of Bolognese pasta heaven. If capons are hard to find, turkey makes great stock, too.

Makes 80 tortellini.

Serves 8.

2 tablespoons unsalted butter  
7 ounces boneless, skinless, chicken breast  
1/2 cup dry white wine  
3 ounce piece of pancetta, chilled  
3 ounce piece of mortadella, chilled  
1 cup parmigiano-reggiano, grated, plus more for grating over  
Several gratings of fresh nutmeg  
1/4 cup milk  
1 large egg, beaten  
Kosher salt  
1 1/2 recipes basic pasta dough (page 102)  
6 cups capon stock (see sidebar)  
Freshly ground black pepper

1. In a 12- to 14-inch sauté pan, melt the butter over medium heat until it just starts to foam. Slice the raw chicken very thin across the grain, and cook it over medium heat, stirring constantly, until very lightly browned. Add the wine, cover, and cook for 3 minutes. Uncover and cook until the liquid evaporates, 5 more minutes. Set aside to cool.

2. Cut the pancetta and the mortadella in 1/4-inch dice and place in a food processor. Add the cooled chicken and pulse just until coarsely ground. Transfer to a large mixing bowl and add the Parmigiano-Reggiano, nutmeg, milk and egg. Fold together carefully, season with salt, cover and refrigerate for 1 hour.

3. Roll out the pasta dough to the thinnest setting on a pasta machine. Cut it into 2-inch squares and place 1 teaspoon of the chicken filling on the centre of each square. Bring two opposite corners together to form a triangle, pressing the edges firmly together to seal. Bring the ends of the triangle together in a ring and join up with firm finger pressure. Continue until all of the pasta and filling are used up.

4. Bring the capon stock to a boil. Drop the tortellini in the boiling stock and simmer for 8 to 10 minutes, or until tender. Season with salt and pepper, if necessary, and divide the pasta and broth evenly among eight warmed pasta bowls. Grate Parmigiano-Reggiano over each portion and serve immediately.

(see page 2 for the stock recipe)

## **Capon Stock**

Makes 2 quarts

2 tablespoons extra-virgin olive oil

1 whole capon (5 to 8 pounds), cut into pieces, excess fat removed

3 carrots, peeled and coarsely chopped

2 onions, coarsely chopped

4 celery stalks, coarsely chopped

1 tablespoon tomato paste

1 tablespoon black peppercorns

Stems from 1 bunch of flat-leaf parsley

In a large, heavy-bottomed saucepan, heat the oil until smoking. Add the capon pieces and brown all over, stirring to avoid burning. Transfer the browned capon parts to a bowl, then add the carrots, onions and celery to the pan and cook until soft and browned. Return the bird to the pan and add 4 quarts of water, the tomato paste, peppercorns, and parsley, stirring to dislodge the browned meat and vegetable bits from the bottom of the pan. Bring almost to a boil, reduce the heat, and cook at a low simmer for 2 hours, until reduced by half, occasionally skimming off the fat. Strain the stock, pressing the solids with the bottom of a ladle to extract all the liquid. Cool, then refrigerate or freeze until ready for use.