

BEEF PRIEST'S "CAPPELLO"

THE RECIPE OF MARCELLO BARUZZI

INGREDIENTS

- Celery, carrots and onions for the sauté
- Red wine
- thyme
- Garlic
- Porcini mushrooms
- Mixed sheep ricotta
- Parmesan
- Egg
- Flour
- Butter
- Potatoes
- Milk

PREPARATION

For the potato cream:

Boil the potatoes and once cooked pass them through a sieve. Finish by whipping with butter and milk.

For the meat:

Sauté celery, carrots and onion, brown the beef and sprinkle it with plenty of red wine. Cook over low heat for 2/3 hours. Once cooked, chop the meat with your hands and with the help of a medium pastry cutter, press the meat onto the potato cream. Decorate the dish with the sauce made from the meat broth.

For the cappellaccio:

Mix flour and eggs (1: 1) until the dough becomes smooth. Let it rest for 20 'wrapped in plastic wrap in the refrigerator and then roll out the pastry finely with a rolling pin. Use the same pastry cutter used to form the beef discs to create discs of about 4cmq in diameter. Boil the pasta for a few minutes in salted water, drain and sauté with a knob of butter and thyme leaves.

For the stuffing

Sauté the finely chopped porcini mushrooms with garlic and thyme. Add ricotta and parmesan, considering the quantity of about half that of the mushrooms. Once the mixture is blended, use a pastry bag to fill the previously cooked cappellaccio.

PLATING

To serve, on the bottom of the potato cream, on which we place the braised meat medallion. To complete the cappellaccio stuffed with porcini mushrooms.

LIVING PLACE HOTEL

Meeting & Sports Club Bologna