



Credits: Brambilla-Serrani

# Passatelli in broth

By Massimo Bottura

**TIP:** *“One of my favorite recipes made with leftover ingredients is Passatelli, one that anyone can easily replicate at home. It comes from Cucina Povera, the tradition of making great food with simple and available ingredients without wasting anything. And that’s how breadcrumbs, eggs and Parmesan cheese can be turned into a soul-warming bowl of noodles in broth.”* Massimo Bottura

## INGREDIENTS

150 gr. Breadcrumbs  
100 gr Grated Parmigiano Reggiano  
3 Eggs  
Pinch of lemon zest  
Pinch of ground nutmeg  
1 litre of chicken broth

### **Kitchen tools:**

Potato ricer with large holes  
large pot for broth  
ladle

## DIRECTIONS

Place the breadcrumbs, Parmigiano Reggiano, nutmeg and lemon zest in a shallow bowl. In the meantime, bring broth to a low simmer. Break the eggs and add to the dry ingredients. Mix together into a uniform ball of dough. Place the dough in a ricer and press it directly into the boiling broth. Cook the passatelli until they surface, about 1 minute. Serve hot with broth in a bowl.

**Note:** For the broth a classic vegetable or chicken broth is best. However, in an emergency, I often prepare a Parmigiano Reggiano rind broth. I keep all the rinds from grated cheese in the refrigerator until I have a good amount – say ½ pound. The cheese rinds can be added to big pot of cold water and simmered for a couple hours. As the rinds melt, they give off flavor and thicken the broth with the proteins and fats from the cheese. This broth is very simple but can be great to have in a pinch. Of course, the cheese rinds can also be added to classical broths to enrich the flavor as well.



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