

WATCH

GOAT CHEESE TORTELLI WITH BROCCOLI PUREE

WITH CHEF MARCELLO GALLOTTI

SERVES: 2-3

INGREDIENTS

½ lb (250 g) pasta dough [recipe below for students not using the ingredients kit]*
1 ⅔ cup (200 g) all purpose flour (for your counter and dusting the tortelli)
6 oz (180 g) goat cheese
1 oz (30 g) black olives, finely chopped
½ cup (50 g) grated Parmigiano Reggiano cheese
2 tablespoons (30 g) extra virgin olive oil
1 head of broccoli
1 clove garlic
salt & pepper

***PASTA DOUGH**

9 oz (250 g) bread flour
9 oz (250 g) all purpose flour
3 eggs
6 egg yolks

TOOLS

large pot
mixing bowl
pasta roller or rolling pin
2 ½-inch (6 cm) diameter circular cookie cutters
(or a similar sized drinking glass)
vegetable peeler
slotted spoon
blender or food processor

A NOTE ON MEASUREMENTS

We work with chefs from all around the world, which is why we include both imperial (cups/ounces) and metric (grams) measurements. To achieve best results, we highly recommend that you utilize a kitchen scale and follow the metric measurements when possible.

INSTRUCTIONS

***THE DAY BEFORE: MAKE THE PASTA DOUGH (IF NOT USING INGREDIENT KIT)**

In a large mixing bowl, combine the two flours. Create a well in the center of the flour mixture and add the eggs and egg yolks into the well. Using a fork, whisk together the eggs and begin incorporating the flour gradually. Once it becomes a shaggy mass of dough, continue kneading with your hands until the dough is smooth and homogenous, about 5 minutes. Wrap in plastic wrap and refrigerate overnight.

MAKE THE FILLING

Bring a large pot of salted water to a boil.

In a small mixing bowl, combine the goat cheese, olives, and Parmigiano Reggiano; add salt and pepper to taste.

ROLL & FILL THE PASTA

Lightly flour your counter. Using a pasta roller or a rolling pin, roll the pasta until it is 1/8-inch (2 mm) thick. Use your finger or a pastry brush to lightly wet the dough, then use a round cookie cutter (or a drinking glass) to cut the dough into rounds that are 2 1/2 inches (6 cm) in diameter.

Fill the rounds with a tablespoon of the goat cheese filling, then mold them into the tortelli shape. Lightly dust the finished tortelli with flour, then set aside.

COOK THE BROCCOLI

Peel the stem of the broccoli (but don't throw away the peels) and roughly chop the stem. Cut the crown into broccoli florets, about 1/2-inch in size. Put the peels in the boiling water for 5 minutes, then add the chopped stem and cook for 10 minutes longer. Use a slotted spoon to remove the peels and stems; set aside. Add the broccoli florets to the water and cook for 3 minutes, then remove them as well. Reserve the water for cooking your pasta.

MAKE THE BROCCOLI PUREE

Place the broccoli peel, stems, and florets into a blender or food processor and add the garlic and olive oil. Process until it becomes a smooth puree (add a ladle of broccoli cooking water if it needs some liquid to get moving). Season to taste with salt and pepper.

PLATE & SERVE

Boil the tortelli in the reserved broccoli cooking water for 4-6 minutes (taste one to ensure it's done to your liking). Plate the tortelli with the broccoli puree and serve.



Photo Credit: Marcello Gallotti

ABOUT CHEF MARCELLO GALLOTTI

Marcello Gallotti was Born in Rome in 1982, he's been a professional cook since 2001. He graduated from the University of Gastronomic Sciences in Pollenzo, Italy and worked for Gualtiero Marchesi, considered the father of modern Italian cuisine. He has run his restaurant Erasmus with his wife since 2014, which was certified organic in 2016. Erasmus was awarded with a Green Star from Michelin in 2020.

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred cooking classes and events, and has raised over \$26,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses