



Tortellini with Tomato Sauce and Bacon

Homemade Tortellini in Tomato-Bacon Sauce



Medium



4 Servings



45 min.



Veronique's favorite recipe: Tortellini in Tomato-Bacon Sauce—another favorite among the ORO di Parma community. This recipe becomes something truly special when you make the tortellini from scratch! And if you're in a hurry, you can also use store-bought tortellini with a filling of your choice. The homemade tomato sauce pairs wonderfully with them. Alongside ravioli and lasagna, tortellini are another classic of Italian cuisine. Even today, the two regions of Modena and Bologna still argue over the origins of tortellini: Tortellini are said to have originated in Bologna in the 7th century. There, it was a tradition to serve so-called “tortellorum ad Natale” (stuffed, homemade pasta) at Christmas. The first “authentic” tortellini recipe was written down in 1570 by Bartolomeo Scappi. We've used that as our guide to create our own recipe for homemade tortellini. Incidentally, the word “tortellini” comes from the word “torta,” which means “cake.” Whether served traditionally in broth, as a tortellini salad, or in a casserole—tortellini are wonderfully versatile and simply delicious.

Ingredients

For the tortellini:

500 g durum wheat
semolina

4 eggs

1/2 tsp salt

2 tsp olive oil

a little water

1 package ricotta

1 lemon

Spice blend with thyme

Salt / pepper

Parmesan

For the sauce:

125 g bacon

425 ml can of ORO di
Parma tomato puree with
herbs

2 beefsteak tomatoes

1 clove of garlic

2 stalks of green onions

A little ORO di Parma
triple-concentrated
tomato paste

Freshly grated Parmesan

Salt

Step 1: The Preparation

Making your own tortellini isn't that hard. Here's how to do it right: Put the durum wheat semolina in a bowl and knead it with olive oil, salt, and eggs to form a dough. Add a little water as needed, and set the well-kneaded dough aside for now.

Once that's done, you can start preparing the ingredients for the tomato sauce: Wash the scallions and tomatoes. Slice the scallions into thin rings, and remove the seeds from the tomatoes and chop them into small pieces. Once you've peeled the garlic, chop it finely as well. Finally, cut the bacon into bite-sized pieces.

Step 2: The Filling

Next, prepare the filling for your tortellini. Put the ricotta in a bowl and grate some lemon zest over it. Then squeeze half a lemon and add the juice to the ricotta. Next, add the thyme spice blend and stir everything together with a little salt and pepper. Then mix in the grated Parmesan.

Step 3: The Tortellini

Now you can divide your tortellini dough into 4 equal pieces and roll out each one. Use a round cookie cutter to cut out 4 circles from each piece of dough. Place about one tablespoon of the ricotta filling in the center of each circle. You can now fold these dough pieces into tortellini by folding the dough over and pressing the edges together with your fingers. Finally, pinch the ends together to give the tortellini their characteristic compact shape.

Step 4: The Tomato Sauce

To make the tomato sauce, start by frying the bacon in a small saucepan. After a short while, add some ORO di Parma tomato paste, along with the chopped tomatoes and garlic, to the bacon and stir to combine. Add ORO di Parma strained tomatoes with herbs and a pinch of salt, then let the sauce simmer for 10 minutes. Meanwhile, bring water to a boil and cook the prepared tortellini until they float to the surface. Now you can serve the tortellini with the tomato sauce and garnish with green onions and Parmesan. Delizioso!

Used products:



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