

## Passatelli in broth



### INGREDIENTS (serves 4)

200 g parmesan Cheese  
1 teaspoon of fine sea salt  
4 eggs  
200 g of breadcrumbs  
Nutmeg  
2 l Broth of meat

### METHOD:

Step 1.

**ADD** parmesan cheese, salt, eggs , nutmeg and breadcrumbs in a bowl

**KNEAD** them with hands

**MAKE** small balls

**PUT** the dough in a potato ricer

**PRESS** to create the small "snakes"

Step 2.

**BOIL** the broth of meat

**COOK** the Passatelli into the broth

**EAT** them

Grade of difficulty: very easy

Preparation time: 5 mins

cooking time: 2 mins (having the broth ready)

Region: Emilia Romagna