

“Agnolotti del plin” with roasted meat cooking juice



INGREDIENTS

For the stuffing: 1 kg meat from Piedmontese veal - 1 kg *capocollo* (a cut of pork - neck and shoulder) - 1 rabbit - 4 carrots - 3 onions - 3 celery stalks - 2 garlic cloves - 1 bunch of young chard - 2 eggs - 100 g Parmesan cheese - 1 l white wine - muscat, thyme, sage and rosemary - extravergin olive oil - salt and pepper.
For the dough: 1 kg plain flour - 800 g pasteurized egg yolks

PREPARATION

For the stuffing: cut the meat into pieces. Wash, peel and dice the carrots, onions, celery. Heat some oil in a pan and roast the meat. In another frying pan, heat further oil and sauté the garlic and vegetables. Add them to the meat and pour the wine. Stir in the chopped herbs and adjust salt and pepper to taste. Bake at 300 °F for 3 hours. Wash the chard removing the stalks and add to the meat and vegetables. Put the mixture through a mincer. Sprinkle with Parmesan, season with pepper, salt, muscat and add the eggs mixing until smooth.

For the dough: mix the flour and egg yolks; use your hands to form the dough into a ball and let rest for 10 minutes. Roll out two fine sheets. With a spoon place the stuffing on a sheet, cover with the other one, close both the ends of the stuffed puffs (typically pinching the sheet - the *plin*) and cut the wrapped *agnolotti*. Cook them in salted boiling water for 3 minutes and toss with some meat cooking juice.



Barba d'Alba doc Superiore

The Barba d'Alba Superiore I Patriarchi is a very full-scented wine featuring a wide range of notes. The evident fruity character in the nose is well-supported by its firm texture and good acidity in the mouth, showing a great balance between body and drinkability. The wine is crafted from grapes of different cru-vineyards, including Bricco in Neive (300 to 350 MASL) blessed with excellent south-west facing exposure.

