

• WITH CHEF •
BRUNO BARBIERI

MILLE RIGHE WITH BUTTER, BLACK PEPPER AND SAUTÉED ONION WITH THE FLAVOURS OF BOLOGNA.



TIME
70 min.



DIFFICULTY
Difficult



PASTA
Mille righe

INGREDIENTS FOR 4 PORTIONS



**PORK
LOIN**



**AUTHENTIC BOLOGNA
MORTADELLA**



**RAW
PROSCIUTTO**



AN EGG



**PARMIGIANO
REGGIANO**



**MEDICINA
GOLDEN ONION**



**EVOO, SALT,
PEPPER
AND NUTMEG**



**WHITE
WINE**



**WHITE WINE
VINEGAR**

FOR THE SAUTEED MEDICINA ONION

- 1 MEDICINA GOLDEN ONION
- 20g EVOO
- SALT AND PEPPER

METHOD FOR THE SAUTEED MEDICINA ONION

Peel the onion, cut it in 6 pieces vertically, and pull its layers apart. In a non-stick pan, heat the EVOO with a walnut-size piece of butter and cook the onion over high heat for a few minutes: it should be toasted, cooked through but crunchy.

Season with salt and pepper.

FOR THE TORTELLINI MEAT STUFFING

- 100g PORK LOIN
- 100g RAW PROSCIUTTO
- 100g AUTHENTIC BOLOGNA MORTADELLA
- 100g DI PARMIGIANO REGGIANO
- 1 EGG
- SALT, PEPPER AND NUTMEG

METHOD FOR THE TORTELLINI MEAT STUFFING

Sauté the pork loin in a frying pan; once cooked, mix in the raw prosciutto and the mortadella and put the mixture through a fine-blade mincer.

Add the cheese, the egg, salt, pepper and nutmeg. Lastly, use the stuffing to form small meatballs (2 - 3 cm in diameter) and return them to the fridge.

FOR THE ACID BUTTER

- 100g MEDICINA GOLDEN ONION
- 120g BUTTER
- 120g WHITE WINE
- 70g WHITE WINE VINEGAR

METHOD FOR THE ACID BUTTER

TFinely julienne the onion.

Place all the ingredients - except for the butter

- in a saucepan, bring them to a boil,

lower the heat and leave the mixture

to reduce over low heat until the onion

is transparent and has absorbed all the liquids.

At this point, take the saucepan off the heat

and add the butter. Stir until you obtain

an emulsion, filter and set aside.

FINAL METHOD AND PLATING

In a large pan, cook the Sgamaro Yellow Label

Mille Righe in plenty of salted water.

In a frying pan, sauté the meatballs with

the acid butter, adding a bit of the pasta water.

Drain the Mille Righe cooked al dente

and sauté them in the same frying pan.

Plate in a soup plate; decorate the bottom

of the plate with brushstrokes of oil

and beetroot or spice powder, add the pasta

with its meatballs and garnish with the still hot

sautéed golden onion. Finish the dish off

with some grated aged Parmigiano Reggiano.

Enjoy your meal!