

Passatelli (Breadcrumb Pasta)



<https://www.notanothercookingshow.tv/post/passatelli>

Ingredients: (serves 3-4)

- 1 LB Breadcrumbs, sifted into a fine powder
- ½ -¾ LB Parmigiano Reggiano, Grated like dust
- 3-4 Eggs, beaten
- 2 Quarts, Brodo or Stock (homemade really is best for this)
- Sea Salt to taste
- Extra Parmigiano Reggiano for garnish
- Extra Virgin Olive Oil for Garnish

DIRECTIONS

1. In a bowl, mix together the sifted breadcrumbs, grated Parmigiano and eggs until it can form a moist ball. If it crumbles at all it needs more egg, if it's too wet and sticky, it needs more breadcrumbs. Then let it rest for 15 minutes. You want to work it till it comes together but you don't really have to knead this like normal dough.
2. Using either a potato ricer, food mill (with the large-holed insert) or passatelli tool, add small amounts of dough at a time and begin to form the passatelli however you like. You can even roll them into balls.
3. Then bring a pot of Brodo to a gentle simmer, you don't want it at a rolling boil or it may break up the passatelli. Season the Brodo and then gently add the passatelli to the broth. When they float, they are done.
4. Plate in a bowl with additional Brodo, Parmigiano and extra virgin olive oil.
5. Store in airtight containers.