

## ***Tortellini con Ricotta e Prezzemolo***

### *Dough*

3 eggs                                      2 1/4 cups flour  
1 tablespoon milk

*Step One: Make a mound with the flour and form a well. Add eggs and milk to the well and lightly beat with fingers or fork, but be careful not to let the eggs and flour mix until you are finished beating. Mix by drawing in the flour from the well in a circular motion, working from inside out, until a dough is formed using all of the flour. Support the wall with one hand, and mix with other hand. Do not let the wall fall.*

*Step Two: Scrape and wash our counter, and wash your hands. Knead the dough until smooth and elastic (about 8 to 10 minutes). Cut into two, cover one with damp towel and set aside.*

*Step Three: Dust work area with flour. Flatten uncovered dough, and using a rolling pin, open the dough out into circular sheet. Do not press, but roll. It must be circle.*

*Step Four: Wrap sheet of dough around rolling pin and stretch it again and again until almost paper thin. Do not stretch for more than 8 minutes. Repeat with second half of dough after you have cut and stuffed the dough.*

*Gently fold the dough to keep it soft, but leave out one long strip almost 1 1/2" wide. Cut strip from rest of dough. Cut strip into 1 1/2" circles. Fill with 1/4 teaspoon. Fold almost in half and seal. Bend around index finger and pinch ends firmly with fingers.*

### *Filling*

1/3 cup chopped parsley – Italian parsley is best if you can get that.  
1 1/4 cups fresh ricotta  
1 cup freshly ground Parmesan cheese  
1 egg yolk  
1/4 teaspoon nutmeg and salt

*Combine all ingredients in mixing bowl and mix with fork. Bring 4 quarts of water and 1 tablespoon olive oil to boil. Drop in tortellini. Return to boil and cook for 5 minutes.*