

TORTELLINI FILLING



MANUAL
MODE



27'



4 PERSONS



ACCESSORIES:
butterfly stirrer / standard blade

INGREDIENTS:




100 g	bovine meat	1/2	celery spoon
100 g	loin	1/2	onion
50 g	raw ham	1/2	carrot
50 g	mortadella	1/2c.	nutmeg
50 g	grated cheese		salt
100 g	water		pepper
1.	extra virgin olive oil spoon		

PROCEDURE

Insert the standard blade into the jar and add **carrot, celery** and **onion**.

 pulse  10"  -

Remove the standard blade and insert the stirrer, then add **oil**.

 speed 1  6'  100°C

Add **beef** and **loin** cut into cubes.

 speed 1  6'  100°C

Add **water, salt, pepper** and **nutmeg**.

 speed 1  13'  100°C

Insert the standard blade and add **mortadella** and **raw ham**.

 speed 10  2'  -

Add **grated cheese**.

 speed 3  10"  -

