

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"



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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**.



speed10

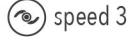


2'



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Add **grated cheese**.



speed 3



10"



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