



# Spelt Tomato-flavoured Passatelli sautéed in clarified butter and basil



**Time:** 30 min.

**Difficulty:** Hard

## Ingredients (4 people)

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- Organic Tomato Puree 500g 80 g
- Breadcrumbs 120 g
- Dried oregano a pinch
- Eggs 4
- Flour 120 g
- Parmesan cheese 200 g
- None
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For this recipe we used:



## **Preparation**

Vigourously knead the ingredients until gaining a smooth, soft dough. Leave in the fridge for 2 hours while you clarify the butter. Take the stick of butter and warm it in a bain-marie. Do not work the butter, let it melt until it forms a white patina on its surface, so remove it with a perforated spoon.

As the butter melts, the caseine sediments to the bottom and gives the butter a bright yellow colour. Now, using a spoon and a gauze-lined colander, gather the clarified butter (the liquid, bright yellow layer) and filter it. Try not to touch the caseine settled on the bottom.

Form the passatelli with a potato masher and boil them in generous salted water until they float on the surface, then drain and stir-fry them in a pan with a spoon of clarified butter and some basil leaves.