

Brenalou Bakes. Brenda Food.

HOW TO: Fresh Cheese Tortellini

Step 1: Food Processor

To the bowl of a food processor, add:

1 1/2 cups flour

2 eggs

1/2 tsp salt

2 Tbsp water

Process until mixture appears like sand. Using your hands, press into a ball and transfer to a bowl. Cover tightly with plastic wrap. Allow to rest ~30 minutes.

Step 2: Cheese Filling

To a small bowl, add:

4 oz cream cheese

2 Tbsp parmesan cheese

1/4 tsp garlic powder

Stir together. Set aside.

Step 3: Kitchenaid Pasta Attachment

Using the Pasta Roller Kitchenaid attachment, prepare the Tortellini squares:

- Note: between steps, keep the pasta covered so that it doesn't dry out.
- Divide dough into 4 equal pieces, kneading each into a disk
- Starting with setting 1, run each piece of pasta through
 - Repeat at each number setting, flouring sheet lightly between rolls
 - Final setting will be 6 on the Kitchenaid Pasta Roller
- Using a sharp knife or bench scraper, cut each pasta sheet into squares (1 1/2" to 2")
 - Lightly flour between squares to prevent sticking together

Step 4: Fill & Shape

Select a square:

- Using a pastry brush, dab a bit of water all around the edge
- Place ~1/2 tsp of prepared filling in the center
- Fold one corner diagonally to the opposite, creating a triangle
- Press around the edge to seal
- Wrap the ends together to form a circle, pressing tightly to seal
- Place prepared tortellini onto floured sheet pan
- Repeat with remaining squares until all are filled & shaped

Freeze or cook immediately.

Brenda's tips:

- **Serving size:** 4 servings
- Most basic: add to simmering beef stock, cooking for about 5 minutes, and serve
- Use prepared pasta in Tortellini Sausage Soup
- Cook and then serve with your favorite pasta sauce

Brenda Bakes.
Chelsea Blogs.
You Enjoy.

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