

Porcini Elk Sausage Tortellini in Beef Porcini Brodo

<http://userealbutter.com/2017/08/27/porcini-elk-sausage-tortellini-beef-brodo-recipe/>

I recommend making the beef stock the day before. Or you can use store-bought beef stock or beef broth.

beef stock

from [Simply Recipes](#)

1 lb. beef stew meat (I used beef chuck), cut into 2-inch chunks
1 medium onion, peeled and quartered
1 large carrot, cut into 2-inch pieces
2-3 tbsps olive oil
2.5 lbs. beef marrow bones
1/2 cup boiling water
handful of celery tops (or 1-2 celery stalks cut into 2-inch pieces)
2 cloves garlic, peeled
handful fresh Italian or flat-leaf parsley, stems and leaves
1 bay leaf
5 whole black peppercorns

Preheat oven to 400°F. Toss the beef, onion, carrot, and olive oil together in a medium bowl until everything is coated in olive oil. Place the bones, beef, carrots, and onions in a shallow roasting or baking pan and roast for 45 minutes, turning the meat and bones over after 25 minutes, until the meat and bones are nicely browned (but not burnt). Place everything from the roasting pan into a large stock pot. Pour a half cup of boiling water into the roasting pan and scrape any fond (browned bits) from the pan. Pour the liquid and the fond into the stock pot along with the celery tops, garlic, parsley, bay leaf, and peppercorns.

Fill the pot with water to 2 inches above the bones and set the pot over high heat. At this point you can attach a candy thermometer to the side of the pot or use an instant read thermometer to measure the temperature as needed. When the liquid begins to simmer, reduce the heat, loosely cover the pot with the lid, and maintain the temperature between 180°F to 200°F for 3-6 hours (the longer the better). Do not allow the stock to boil and do not stir the pot if you want your stock to be clear (otherwise it will be cloudy). Skim any scum off the surface. When the stock is done, carefully remove the solids from the pot. Strain the stock through cheesecloth or a very fine mesh sieve into a large vessel and let cool. Once the stock has reached room temperature, chill it in the refrigerator. The fat should rise to the top and solidify. Discard the fat. Makes about 3 quarts.

porcini and italian sausage filling

1 oz. dried porcini mushrooms
2 cups boiling water
1/2 lb. bulk Italian sausage (you can purchase links and remove the meat from the casings)
1 tbsp olive oil
1/2 lb. fresh porcini (or other) mushrooms, chopped
2 eggs, lightly beaten
4 tbsps fresh Parmesan, grated
1/2 tsp salt

Place the dried porcini in a medium bowl. Pour the boiling water over the porcini and let sit for at least 30 minutes. Meanwhile, cook the sausage over medium high heat in a small pan. Drain the sausage on paper towels. Set aside. Wipe the small pan with a paper towel. Pour olive oil into pan and heat over medium flame. When the oil is hot, add the fresh porcini and sauté until cooked. Remove from heat and set aside. Squeeze the rehydrated porcini of excess liquid over its bowl, then pour the porcini soaking liquid through a fine mesh sieve or cheesecloth into a vessel. **DO NOT THROW OUT THE PORCINI SOAKING LIQUID** – save it for the brodo. Place the sautéed and rehydrated mushrooms in a food processor and pulse until it is no longer chunky, but a rough paste. In a medium bowl, stir the sausage, mushroom paste, eggs, cheese, and salt together. Cover and refrigerate for up to a day ahead until ready to use. Makes 3-4 cups.

egg pasta

from [Serious Eats](#)

10 oz. all-purpose flour
semolina flour for dusting (I didn't need any)
2 whole large eggs
4 large egg yolks
1 tsp kosher salt

Pour the flour into a mound on a work surface or a large, flat-bottomed bowl. Make a 4-inch diameter well in the center of the mound. Place the eggs, egg yolks, and salt in the well. Beat the eggs with a fork and gradually incorporate more flour from the sides of the well until you achieve a sticky dough. Fold more flour into the dough using your hand, a fork, or a bench scraper, turning the dough 45° each time until it is firm and dry and looks like a shaggy ball. Knead the dough for 2-5 minutes until it is smooth. Wrap the dough in plastic wrap and let it rest on the counter for 30 minutes.

beef and porcini brodo

adapted from [Epicurious](#)

1 tbsp olive oil
2 shallots, minced
4 cups beef stock
2 cups porcini soaking liquid from the filling recipe, strained of any dregs
1 cup white wine
4 tbsps sherry (don't use cooking sherry)
1 tsp soy sauce
salt to taste

Heat the olive oil in a medium saucepan over medium high heat. Sauté the shallots in the olive oil until translucent. Add the beef stock, porcini liquid, wine, sherry, and soy sauce to the pan and bring to a boil. Turn down the heat to an active simmer and allow the liquid to reduce by 20 percent or until the brodo tastes about right to you. Season with salt to taste. You can either keep the brodo warm over low heat if your tortellini is almost ready to serve, or you can refrigerate the cooled brodo and reheat it right before serving. Makes about 7 cups.

Roll the dough: Cut the dough into quarters. Place three of the quarters under a damp cloth and work with the remaining quarter on a lightly floured surface. Flatten the dough to 1/2-inch thickness and begin rolling it out evenly (away from you). Roll to 1/16-inch thickness (applies to hand-rolled or machine rolled pasta). Cut 2-inch circles using a biscuit cutter (or cut 2-inch squares) and keep under plastic. Wad the scraps together, wrap in plastic, and allow to rest before re-rolling.

Wrap the tortellini: Place 1/2 to 1 teaspoon of filling in the center of a dough wrapper. Dip your finger in water and wet the edge of half of the circle. Fold the wrapper in half such that the dry edge matches with the wet edge and press the edges together, pushing any air pockets in the center out. Bring the two corners of the semicircle together so they overlap. With the tip of your finger, wet one of the corners, press the other corner on top of that corner, and seal the tortellini. Repeat for the remaining dough, including the scraps. Makes about 8 dozen tortellini.

Freezing the tortellini: If you aren't cooking your tortellini the same day, you can freeze them for later use. Arrange the tortellini in a single layer, not touching, on a baking sheet lined with wax paper or parchment paper. Place the sheet in the freezer for 30 minutes. Put the tortellini in a ziploc bag, squeeze as much as out as possible, label, and freeze.

Cook the tortellini: Bring a large pot of salted water to a boil. Drop fresh or frozen tortellini in the water and allow to boil for at least 4 minutes (a little longer for the frozen). They are ready when the pasta is al dente. Drain and arrange in bowls. Ladle some brodo into each bowl and serve hot. Serves 6-8.