



**Genovese Style Cappelletti Pasta
with Pork Ribs and Smoked Provola Cheese**
Serves 4

- **Pasta dough**

Ingredients:

800g 00 flour
200g Semola flour
550g Eggs
Salt to taste

Method:

Drop the 00 flour, the Semola flour and the eggs in a bowl and mix them for 5 minutes, then add the salt and keep mixing the ingredients for 20 minutes. Once the dough is ready, let it rest for at least 1 hour.

- **Genovese style sauce**

Ingredients:

2kg Pork ribs
2kg Yellow onions
Salt to taste

Method:

Cut the pork ribs and cook them in the oven for 10 minutes at 180°C (356°F). Then add salt and pepper and heat them in a pan with extra virgin olive oil on a low temperature.

Julienne the yellow onions and drop them in a large saucepan with the cooked pork ribs and extra virgin olive oil, then cook the sauce for at least for 5 hours on a very low heat.

Once it's ready: separate the pork ribs from the onions and shred the meat while being careful to remove the little bones. After that, blend the onions and salt the them.

- **Smoked provola cheese sauce**

Ingredients

250g Smoked provola cheese

250g Cream

Method:

Cut in tiny slices the smoked provola cheese and melt it with the cream in a bain-maire.

To cook the pasta:

Butter to taste

Roll the dough thin and obtain some circles of pasta dough. Fill them with the onion sauce and close them with classic cappelletti shape.

When the water is boiling, salt it generously and cook the cappelletti for 5 minutes. After melting the butter in a sauce pan, sauté the pasta with the butter and in the meantime heat the pork ribs.

To assemble the dish:

At the bottom place the pork ribs, put the cappelletti on the meat and drop the smoked provola cheese fondue on the dish or keep it on the side.