

THE RECIPE

Casoncelli

CULTURE

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This is a very old recipe, typical of Bergamo and Brescia.

Ingredients (serves 4):

Dough

400g flour

200g wheat flour

2 eggs

Water

Filling

125g breadcrumbs

One egg

125g Grana Padano cheese

150g sausage meat

100g cooked beef

5g macaroons

10g of sultanas

1 pear, peeled and cut into pieces

Nutmeg

Cinnamon

Pepper

Lemon peel

Parsley

Garlic

Garnish

A little butter

A few sage leaves

Black pepper

Preparation

Mix the flour, eggs and a pinch of salt with enough water to obtain a smooth dough. Leave it to rest for 30 minutes.

Meanwhile, melt a piece of butter in a saucepan with the sausage meat, pear and beef. Add the chopped parsley and chopped garlic.

Put the meat preparation in a bowl and add the cheese, breadcrumbs, chopped macaroons, eggs, sultanas and a pinch of salt and pepper. Mix well.

Roll out the dough and cut it in two lengthways (to obtain two strips 8/10 cm wide).

Place a spoonful of filling at intervals of a few centimetres along the first piece of dough. Use the second length to cover the filling and cut out crescent-shaped discs. Gently press each disc in the centre with your finger.

Cook the casoncelli in boiling salted water, drain and sprinkle with grated cheese. Season with a little melted butter, chopped fresh sage, diced bacon and freshly ground black pepper.