

THE RECIPE

Venus Casket

CULTURE

28_06_2021



Since Easter that year (1463) fell on 10 April - one month after Catherine's death - as a tribute to her, here is a traditional Bolognese recipe typical of Easter, for which the Poor Clares were famous.

Ingredients (serves 6):

500 g Bolognese ragout

150 g grated Parmesan cheese

50 g butter

150 g raw ham

250 g cream

50 g black truffle

150 g béchamel sauce

For the yellow pastry

2 eggs

200 g flour

For the green pastry

One egg

200 g flour

40 g cooked chopped spinach

Preparation

Make the yellow pastry, cut out six squares of 14 cm per side, blanch them in boiling water and set them aside.

Make the green pastry, cut out some narrow tagliatelle, cook 300 grams of them, keeping them very al dente, season with the ragout, 100 grams of cream, 50 grams of Parmesan cheese, 50 grams of raw ham cut into strips, and the sliced truffle.

Grease six single-portion moulds, put a spoonful of béchamel sauce on the bottom, lay the squares of yellow pasta on top of it, fill with the seasoned tagliatelle, add béchamel sauce and close the pastry like a casket. Bake in the oven at 170°C for 10-12 minutes.