

Timballo of Pasta with Meatballs in Short-Crust Pastry

Amount	Measure	Ingredient - Preparation Method
		pasta filling
		salt to taste
3/4	pound	short ziti, penne or other tubular macaroni
1	cup	Bechamel Sauce
1/2	cup	parmesan cheese - freshly grated
1 1/2	cups	Simple Tomato Sauce
		meatballs
2	slices	stale white bread - crusts removed and cubed
4	tablespoons	milk
3/4	pound	ground beef
1	ounce	prosciutto - sliced and coarsely chopped
1/2	small	onion - coarsely grated
1	tablespoon	parmesan cheese - freshly grated
1	tablespoon	fresh flat-leaf parsley - chopped
1		egg white - beaten
		vege oil for frying
		flour for dredging
		pastry crust
4 1/2	cups	unbleached white flour - chilled
1	teaspoon	salt, plus xtra pinch
3/4	pound	unsalted butter - chilled
2/3	cup	ice water
2		egg - beaten
		unsalted butter and flour for coating pan
1		egg - separated

Mix the flour and the teaspoon of salt. Cut the butter into the flour with two knives, a pastry cutter or in a food processor on low speed, until thumbnail sized pieces are formed.

Mix the ice water into the beaten eggs. Slowly add the liquid to the flour mixture and stir by hand until the dough holds together when pinched. If there is too much liquid for the dough, do not use it all. If using a food processor, engage for only 5 minutes.

Quickly gather up the dough into 2 balls, making one about twice the size of the other. Press each ball into a thick disk and wrap loosely in plastic wrap. Chill 2 hours.

Combine meatball ingredients in a bowl. Shape into balls about the size of large olives.

Heat oil in frying pan. When hot enough to make meatballs sizzle, dredge lightly in flour and fry until browned and cooked, about 8 minutes. Drain on paper towels.

Preheat oven to 375.

Roll pastry disks on a floured surface until 1/8" thick.

Butter 8" springform pan and dust with flour. Roll the larger disk around a rolling pin and

transfer to pan. Unroll it gently, centering it over the pan. Gently push the pastry into the bottom of the pan and shape it up the sides. Do not trim excess.

Brush inside of pie crust with egg white and allow to dry. Combine remaining egg white with the yolk and a pinch of salt and set aside.

Cook the pasta until not quite al dente. Drain and toss with bechamel and parmesan. Combine with meatballs and tomato sauce.

Turn the sauced pasta and meatballs into the pastry casing. Drape the second pastry disk over a rolling pin and center it. It should rest evenly on the top of the pan. Crimp the edged and do not overlap edges of pan. Cut off excess pastry and save.

Cut a small hole in the center of top pie crust and roll out pastry scraps. Cut into decorative flower. Place over hole, leaving vents.

Brush entire crust with egg wash, not touching sides of pan. Bake for 1 hour or until golden. Let stand for 10 minutes, and then carefully remove pan ring. Slice and serve.

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Bechamel Sauce

Amount	Measure	Ingredient - Preparation Method
2 1/4	cups	milk
4	tablespoons	unsalted butter
3	tablespoons	all-purpose flour
1/4	teaspoon	salt
1/8	teaspoon	nutmeg - freshly grated

Heat milk to just below boiling point and keep warm.

Melt butter in a heavy saucepan. Working over low heat, add the flour and stir with a wooden spoon or whisk to get rid of lumps. Let the flour and butter paste heat through for about 2 minutes, stirring constantly. Do not let the paste brown.

Add the hot milk, a tablespoon at a time, stirring constantly to incorporate it thoroughly. Continue to add the milk very slowly, just a few tablespoons at a time, until 1/2 cup is used up.

Add the rest of the milk in a very slow and gradual trickle, stirring all the time. Hold back a little of the milk if sauce is being used as a binding. If lumps appear, you are using too much milk, the heat is too high, or the milk is being added too quickly. Press the lumps against the side with the wooden spoon should this happen.

When all the milk has been added, simmer the sauce very gently for another 15 minutes or so, stirring constantly. Add the salt and nutmeg during the last 10 minutes of cooking.

Yield: "2 cups"

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Simple Tomato Sauce

Amount	Measure	Ingredient - Preparation Method
1/4	cup	extra virgin olive oil
2	cloves	garlic - bruised
2 1/2	cups	canned chopped tomatoes
1/3	teaspoon	salt
1 1/2	tablespoons	fresh flat-leaf parsley - chopped
		ground black pepper

Warm the olive oil and garlic in a pan over medium-low heat, until the garlic is golden. Add the tomatoes, salt and herbs. Simmer gently for 15 minutes.

Pass the sauce through a food mill or puree in a blender or food processor. Reheat just before serving, adjusting for salt and adding pepper.

Yield: "2 1/2 cups"