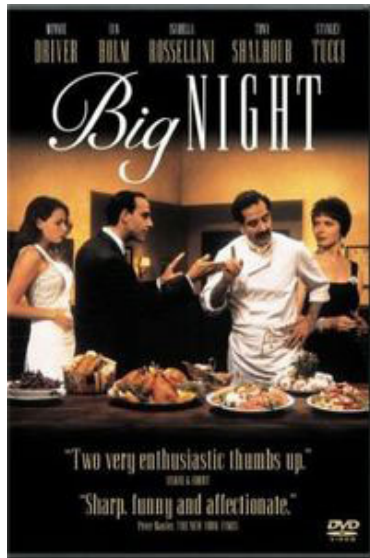


ZITTI TIMBALO OR TIMPANO ALLA BIG NIGHT



Timballo is a large form of pasta stuffed with various ingredients made famous by the movie *Big Night*, written by Stanley Tucci and José Tropiano and directed by Stanley Tucci and Campbell Scott. A great movie and especially for those who enjoy Italian and Italian cuisine and that should be seen by those who love the seventh art.

On the other hand, although it can be considered a laborious dish if properly prepared it becomes a wonderful event for family and friends. So, share the preparation experience with your guests, such as preparing a sauce, while another can bring the cheese and / or salami and the host provide the meatballs and together create the Timballo.

The bowl should be enameled and bearable, with a diameter of 35 cm by 10 cm high for eight to ten people and for six people a 26 cm diameter bowl is sufficient. The reason this type of bowl is used is because the shape is perfect and the enamel layer cooks the crust perfectly.

Ingredients (serves 8 people):

35 cm bowl or 26 cm bowl for ½ recipe

Pasta

400 g wheat flour

4 whole eggs
1 tsp salt
3 tbsp olive oil
½ cup of water gradually if necessary

Filling

2 tsp diced provolone cheese
2 cups medium-sized Italian salami
12 boiled eggs, peeled and cut into four parts
2 cups of meatballs
1 and ½ kg Italian ragù
500 g ziti pasta cooked almost al dente or about half the time of the package or penne rigati
2 tbsp olive oil
1 cup of grated pecorino or parmesan cheese
4 beaten eggs

Beef ragout bolognese

1 onion, finely chopped
1 carrot chopped
2 diced celery stalks
2 cloves garlic, minced
2 tbsp butter
2 tbsp olive oil
700 g of ground beef
300 g of ground pork loin
150 g of ground pancetta or minced bacon
1 cup of red wine
2 cans of peeled tomatoes
3 cups of meat stock
½ cup of heavy cream
Salt to taste
Black pepper to taste

Meatballs

600 g of ground beef
200 g ground pork loin
1 diced onion
2 tbsp breadcrumbs
2 tbsp chopped parsley
60 ml of milk
Fresh rosemary leaves to taste
Nutmeg to taste
2 whole beaten eggs
Salt to taste
Freshly ground black pepper
1 tbsp olive oil
Peanut, corn or sunflower oil to fry as needed

Assembly



1 enameled basin
Butter to grease as needed
Olive oil to grease as needed
Parmesan cheese to sprinkle to taste

Preparation:

1. For the ragged mince all fresh vegetables and in a pan heat the butter and olive oil.

2. Sauté the vegetables and pancetta over medium heat and stir frequently for ten minutes or until golden.
3. Add the minced meat, lower the heat and cook gently for ten minutes, stir frequently and break up any clumps of meat with a spoon.
4. Add salt and pepper to taste.
5. Add the wine and stir again.
6. Cook for five minutes or until reduced.
7. Add the tomato and a cup of meat stock and bring to the boil.
8. Stir the sauce well and lower the heat.
9. Partially cover the pan and cook gently for two hours. Over time stir occasionally and add more meat stock as it is absorbed.
10. Add the heavy cream to the sauce and mix well and allow to cook for 30 minutes.
11. Taste the sauce and rectify salt and pepper if necessary.
12. If you prefer after ready put in the refrigerator for at least one day, because fat will rise.
13. Before serving, remove grease or ragout will become very heavy.
14. For the meatballs in a skillet heat the olive oil over medium heat.
15. Sauté onions for four minutes or until tender.
16. Remove from heat and cool.
17. In a medium bowl, add breadcrumbs, milk and egg.
18. Let stand for fifteen minutes.
19. In a large bowl, add the ground beef and pork meat.
20. Add onions and breadcrumbs mixture to ground beef. Mix well.
21. Add the nutmeg, salt and black pepper. Mix well.
22. Cover with wrapping paper and refrigerate for one hour.
23. Make 1 and ½ cm balls with the mixture.
24. Heat oil and a large skillet over medium heat.
25. Place half of meatballs and fry until lightly browned.
26. Remove from pan and set aside.
27. Fry the rest of the meatballs and arrange with the others in a large refractory dish in a single layer. Reserve.
28. For the dough the eggs should be fresh and the more intense the yellow of the yolks the better the color of the dough. Eggs should be purchased fresh and used at room temperature. However, if eggs in the refrigerator are used, they should be removed one hour before use.

Place the wheat flour in a mound on a clean surface and, with your hands, make a large deep pit in the center. Leave the sides of the pit high, like a volcano, so that the eggs do not overflow as they are added. Break the eggs into the pit and add the salt. With a table knife or fork mix eggs and salt and gradually begin to incorporate wheat flour from the sides of the pit. One should try not to destroy the edges of the pit or the fluid mixture will drip out onto the countertop.

When the egg mixture is no longer liquid, put your fingers in the flour and begin to work the ingredients until they form a sticky and coarse dough. Scrape off any debris that clings to the counter with a knife or fingers. If the dough is too dry you can add a few drops of cold water or if it is too wet sprinkle with a little wheat flour. Shape a rough ball and knead like a loaf of bread.

Push with the base of your hand and then fold the tip back over itself until it is facing the operator and pushing again. Continue to fold the dough further back and push until it has fully folded towards the operator and has been completely kneaded. Add water if necessary.

Turn the dough a quarter turn counterclockwise and continue kneading, folding and turning for 5 minutes if using a machine or 10 minutes if extended by hand. The dough should be very soft and elastic, because if you reach out and cut your hand it is essential to knead thoroughly. Wrap the dough in a plastic and let stand for 15 to 20 minutes at room temperature and will be ready to extend.

If prefer using a food processor can save you some time and effort to make the dough. However, it will not be wrinkled as it should be and may not be easier and faster than by hand, especially if the time taken to wash and dry the bowl and blade is considered. The ingredients are the same as those of manual production.

Place the wheat flour and salt in the food processor container with the metal blade installed.

Place an entire egg and work with the machine until the ingredients are mixed.

Turn the processor on at full speed and place the remaining whole eggs through the feed tube. Keep the machine working long enough for the earth to turn on. Place the dough on a clean work surface, knead as in the manual process, wrap in plastic and allow to stand at room temperature for 15 to 20 minutes.

When the dough is ready and let stand it will be ready to be understood and cut into various shapes. If you do not use a machine, the following steps show how to do it by hand. The technique is a bit laborious and the dough may not be as thin as in a machine, but it will be just as good. If mass production is frequent, it is worth buying a machine that will save you the effort.

Unwrap the ball of dough and cut in half. Extend and cut half at a time, keeping the other half wrapped as done previously.

Lightly sprinkle the clean worktop with a little wheat flour. Place the unwrapped dough on the table, sprinkle with a little wheat flour and crush with the base of the hand. Return the dough and repeat the process until it forms a 12 cm disc.

With a lightly floured rolling pin, start rolling out the dough. Always do the center outward and turning a quarter turn after each move. If the dough becomes sticky, lightly sprinkle the rolling pin, dough and worktop with wheat flour.

Continue to extend, turning and extending the dough until you have a large oval, as thin as you can, ideally about 3 mm thick. Try to be completely uniform or the pasta will not cook at the same time. You should not worry if the edges are not perfect as it is not important.

Making Pasta Using Machine

Secure the machine firmly to the work surface and insert the cable into the roll groove or use an electric motor. Adjust the rollers to the widest position and lightly sprinkle with wheat flour. Unwrap the ball of dough and cut into four pieces. Work a quarter at a time, wrapping the other three pieces with a plastic wrap. Flatten the quarter of dough with slightly floured hands, making a rough rectangle, slightly narrower than the rollers of the machine. Insert between the rollers.

Fold dough in three lengthwise and roll into rolls. Repeat folding and compression five times. Tighten the rollers. Sprinkle the dough lightly with wheat flour and re-roll, this time without folding.

Tighten the rollers further and repeat the compression. Continue to do this without bending the dough to the last notch, lowering a position after each pass between the rollers and sprinkling with wheat flour when sticky. The dough will become longer and thinner until it reaches 90 to 100 cm in length. Once compressed, the dough is ready to be cut into the desired shape.

About halfway through the compression process the mass may be found to be too heavy and difficult to handle because it is too long. In this case one should cut the strip in half or in three and work one piece at a time. Remember to reset the position of the rollers when you move to the next piece.

One may find that the mass is thin enough in the penultimate position, then it must be stopped, as the mass may break.

Sprinkle the dough lightly with wheat flour if it becomes sticky and keep the rolls floured to prevent it from getting into the machine.

29. Smooth the dough over a lightly floured surface and turn the dough from time to time until it has sufficient diameter to line the leftover bowl to fully close the dough after filling.

30. Generously grease the bowl with butter and then olive oil.



31. Fold the dough in half and then in half again to form a triangle and place in the bowl.

32. Roll out the dough and arrange in the bowl, gently pressing against the bottom and sides, draping the excess over the sides. Reserve.

33. Preheat the oven to 180° C.

34. To prepare the filling mix the drained

pasta with two cups of ragout or tomato sauce.



35. Distribute six teaspoons of pasta to the bottom of the bowl.

36. Cover with a cup of salami, a cup of provolone, six of the boiled eggs, a cup of the meatballs and ½ cup of Parmesan cheese.

37. Pour two teaspoons of beef or tomato sauce over the ingredients.

38. Cover with six teaspoons of batter.

39. Cover with a cup of salami, a cup of meatballs and ½ cup of Parmesan.

40. Pour two cups of meat or tomato sauce over the ingredients.

41. Cover with remaining ingredients and two teaspoons of gravy or tomatoes over the pasta, with the ingredients about 1 cm below the edge of the bowl.

42. Pour the beaten eggs over the stuffing and more grated Parmesan cheese

43. Fold the dough over the filling to seal the filling completely.



44. Trim and discard any leftover dough.

45. Bake until golden for about an hour in a preheated oven at 180° C.

46. Then cover with foil and continue baking until Timballo is cooked and the dough is golden, with the internal temperature being 50° C in thirty minutes or more.



47. Remove from oven and let stand for 30 minutes or so.

48. The pasta should not adhere to the pan. If any part is still attached, carefully remove with a knife.

49. Hold the Timballo firmly and invert on a platter.

50. Remove the bowl and let the Timballo cool for twenty minutes.



51. Use a long sharp knife and cut a circle about 3 cm in diameter in the center of the dough, making sure to cut all the dough to the bottom.

52. Then cut the dough like a pie into individual portions, leaving the center circle as a support for the remaining pieces.

