

# The Christmas Eve Closing



**Thecasesolutions.com**

# The Christmas Eve Closing



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# *Anolini*

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The anolini are a tipic eat at the Cristmas Day in Italy.

It 'a kind of stuffed egg pasta Piacentina origin. It 'a dish of ancient orgini that is handed down from generation to generation.



SUMMIT

# *Preparation...*

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First you prepare the stew.

## Ingredients

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700 lg of lean beef



carrots



onion



1 kg butter



garlic



celery



1 glass of wine



5kg meat pork



- 1) Fry in a pan the butter with a chopped vegetables;
- 2) Heat the meat with the garlic
- 3) Add a glass of red wine
- 4) Leave for 5/6 hours overcook

# First you prepare the ste

## Ingredients

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7/8 hg of lean beef



carrots



onion



1 hg butter



garlic



cellery



1 glass of wine



3hg meat pork

# 1) Fry in a pan the but



...

After prepare the stuffing.

Ingredients



overkook

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bread crumbs



grana padano



nutmeg

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Mince strew, a the grated cheese and saered  
bread with the strew, stir together with nutmeg

# Ingredients



overkook



bread crumbs

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grana padano



nutmeg

## *...Preparation*

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Finally prepares the dough.

Ingredients



salt

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6 eggs



1/2 of flour



Place the flour and break the eggs in the centre. Adding a bit of hot water and salt, work the flour to form a soft dough. Roll the dough into long strips. At the center, put small portions of filling. Close the strips of dough around the dough, you anolini must be sailed doing cooking.



# Ingredients



salt

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6 eggs



1/2 of flour