



# Celebrating the Bolognese Way

**In the hierarchy of Bolognese pasta, tortellini sit at the very top. They are central to our most festive culinary gatherings; no important family lunch is complete without them as the traditional *primo*.**

The history of the tortellino is, predictably, shrouded in folklore. The most enduring legend suggests the shape was inspired by the navel of Venus herself. History, however, tells a more grounded story. These intricate parcels were a masterclass in economy, designed to stretch expensive proteins (pork loin, prosciutto di Parma, mortadella, and Parmigiano Reggiano) by sealing them within small squares of hand-rolled sfoglia, then folded into their signature shape.

While this labor of love was once performed at home, the time and precision required have made it a lost art for many. Today, our shop serves as the bridge between those historic expectations and the realities of modern life: a transition we feel most acutely when the Christmas orders begin to mount.

## **A Matter of Taste ?**

For any true-blooded Bolognese, there is only one way to eat tortellini: *in brodo*. A rich, golden capon broth doesn't just surround the pasta; it elevates the filling and makes for the ultimate comfort food. **Yet, here at the shop, I occasionally have a guest ask: "Can you cook these with ragù?"** You might hear a faint crack as my heart breaks, I pause, maintain a polite smile and then gently decline. In this case, the "customer is always right" rule simply does not apply. To bury the tortellini in a heavy meat sauce is to undo the painstaking work that went into every single piece and doesn't do justice to the precious filling. This is not a matter of taste; it is a matter of respect. And the best part? Almost every time, when that same guest finishes their meal, they say: "Those were the best tortellini I have ever tasted." I smile and reply: I know...