

Pasta

12 Servings

4 ½ cups unbleached all-purpose flour
Fine sea salt
3 large eggs
¾ cup water
3 tbsp extra virgin olive oil
¾ cup semolina flour

In a large bowl, whisk together flour and pinch of salt. Mound flour mixture and form a well in the center. Add egg, water, and oil to the well. Using a fork, gently break the yolk and incorporate the flour from inside rim of well. Continue until liquid is absorbed, then knead in bowl until dough forms a complete mass. Transfer to a well floured work surface and knead for 10 minutes more. Wrap dough tightly in plastic and let rest for 30 minutes.

Unwrap dough and knead for 5 minutes. Flatten about a 1/3 of the dough so it will fit through the rollers of pasta machine. Set rollers at widest setting, then feed pasta through the rollers 3 to 4 times, folding and turning pasta until it is smooth and fits the width of the rollers. Cut dough into 3 pieces; cover other 2 pieces with clean dish towel.

Spread semolina onto dry baking sheet.

Begin rolling pasta through rollers, decreasing width 1 notch at a time until sheet is 1/8th inch thick. Dust both sides with flour. Set aside sheets. Repeat with rest of pasta.

Place pasta sheets through cutter bar. Spread strands in floured baking sheet.

Boil water in large pan. Cook until tender, 5-7 minutes; drain. Add some chopped black olives, if desired.

Primo Piatto
Spaghetti alla Chitarra "in umido"
(Fresh spaghetti with mushroom broth)

12 servings

Fettuccini; see Pasta recipe
Retained broth (see below)

12 large porcini mushrooms
5 ¼ cups (3 cans) chicken broth
9 tablespoons extra-virgin olive oil
3 tablespoons minced shallot
6 garlic cloves, gently smashed and peeled
Coarse sea salt
Freshly ground black pepper
1 1/2 cup grated Parmigiano-Reggiano cheese (split use)
2 small fresh red chili pepper, or several dashes of dried red pepper
6 tablespoons finely chopped cilantro

Trim mushrooms and cut stems from caps. Cut stems into ¼-inch thick slices and put in a medium saucepan with broth, mushroom caps, 3 tablespoons oil, shallot, garlic and season to taste with salt and pepper. Season to bring through the pepper. Bring to a simmer over medium heat. Reduce heat to low and simmer until broth concentrates and is flavorful, about 5 minutes. Remove from heat. Cover broth to keep warm.

Using a slotted spoon, transfer the mushroom caps to a plate. Roll the mushroom caps in ½ - ¾ cup cheese; put on broiler pan and broil 1 to 2 minutes. (If possible do this right before plating the pasta course).

Add pasta to boiling water and cook according to instructions.

Heat remaining oil in a large skillet over medium-high heat. Add chilies and cook for 1 minute; season with salt. (I used small amount of dried red peppers. Be careful as it can get spicy!) Add cooked pasta and cilantro, toss to combine and cook 1 minute more.

Divide pasta among bowls. Reheat broth, then ladle over pasta. Garnish with balance of cheese. Top with mushroom caps and serve immediately.