

Homemade Fresh Pasta

Ingredients

1 cup all-purpose flour
½ teaspoon salt
1 egg, beaten
2 tablespoons water

Directions

Combine flour and salt in a medium bowl. Make a well in the center and add beaten egg. Mix well until a stiff dough forms, adding up to 2 tablespoons water if needed.

Knead dough on a lightly floured surface until smooth, 3 to 4 minutes.

Roll dough by hand or with a pasta machine to desired thickness, then cut into strips of desired width and length.

Cook in boiling water until al dente.

Tomato Sauce

Ingredients

28-ounce can crushed tomatoes
5 cloves garlic
¼ cup extra virgin olive oil
1 teaspoon kosher salt
1 large fresh basil sprig

Directions

Place a large skillet on the stove and turn the heat to medium. Add the oil and heat until it shimmers (about 1 minute). Add the garlic. As soon as the garlic is sizzling, add the tomatoes, then the reserved tomato water.

Add basil sprig, including stem, on the surface. Simmer sauce until thickened about 15 minutes. Remove basil. Peel the garlic and slice it as thinly as you can.

Ricotta Gnocchi

Ingredients

1 cup ricotta
1 large egg
1/2 cup freshly grated parmesan cheese
2-3 pinches of salt
2 dashes pepper
1 cup all-purpose flour

Directions:

Place the ricotta in a sieve and let drain for approximately 15 minutes.

In a large bowl whisk until creamy and thick the ricotta, egg, parmesan, salt, and pepper.

Add the flour and mix until almost combined, then move to a flat surface and form into a compact soft dough. Remove pieces and form into a rope and cut into 3/4-inch (2 cm) pieces. Roll the pieces off a fork to make ridges or leave plain.

In a large pot of boiling salted water, cook the gnocchi for approximately 1-2 minutes or until they float to the top. Remove with a slotted spoon and add to the sauce.

Toss and serve, sprinkle with parmesan cheese before serving.

Butter Sage Sauce

Ingredients

8 Tbsp. butter
6 Sage leaves

Directions

In a large pan, add the butter and sage leaves. Cook on medium heat until the butter has melted, cook about 2 minutes.

Add the gnocchi, toss and serve.

Cavatelli

Ingredients

6 cups of flour

1/2 teaspoon salt

1 1/2 cup hot water

1/2 teaspoon baking powder

Directions

Combine flour, baking powder, and salt in a medium bowl. Make a well in the center and add water. Mix well until a stiff dough forms.

Knead dough on a lightly floured surface until smooth, 3 to 4 minutes.

Roll dough with a rolling pin in a large circle.

Using a plastic pastry wheel, cut 3/4-inch thickness in a non-stop circle spiral in the dough. Either cut dough into 3/4-inch pieces with a pastry cutter and roll with a butter knife or use a cavatelli machine.

Cook in boiling water until al dente.

Use Butter Sage Sauce or Tomato Sauce.