

Fresh Pasta and Sauces

Fettuccine with Marinara Sauce

Butternut Squash Ravioli with Sage Butter Sauce

Gnocchi with Creamy Porcini Sauce

Fresh Fettuccine Pasta

2- $\frac{1}{4}$ cups unbleached all-purpose flour
4 large eggs
1 teaspoon salt

1. Add ingredients to the bowl of a food processor and process until mixture begins to form a ball. Remove from machine and knead dough on a lightly floured surface until smooth and elastic, about 6 to 8 minutes.
2. Wrap dough in plastic wrap and let stand, refrigerated, 30 minutes to 1 hour.
3. Divide dough into six equal pieces.
4. Using a pasta machine or rolling pin roll dough to desired thickness.
5. Cut into $\frac{1}{4}$ -inch thick strips, flour generously and set aside.
6. Bring a large pot of water to a boil. Season generously with salt. Add pasta and cook until al dente. Drain and serve with marinara sauce.

Beef Braised with Red Wine and Tomatoes

2 tablespoons extra-virgin olive oil
2 pounds boneless beef short ribs
4 garlic cloves, sliced
8 ounces mushrooms, quartered
1 cup red wine
2 large cans pureed tomatoes, preferably San Marzano
1 can water
Salt and pepper
1 large sprig of rosemary

1. Add oil to a large Dutch oven and bring to medium-high heat.
2. Season the beef with salt and pepper and brown in batches. Set aside.
3. Add the garlic and mushrooms and cook until browned.
4. Add the wine and reduce by half.
5. Add back the beef along with the tomatoes and water.
6. Adjust the seasoning and add the rosemary.
7. Cover, bring to a boil, reduce heat and simmer for 2 hours.

Butternut Squash Ravioli

1 cup butternut squash flesh, roasted
1 large egg yolks, lightly beaten
1/3 cup finely grated Parmigiano-Reggiano
Fresh Breadcrumbs, as needed
Freshly ground nutmeg
Salt and pepper

½ recipe fresh pasta dough, rolled into sheets

1. Stir together squash, egg, cheese and nutmeg. Season with salt and pepper.
2. Adjust consistency with fresh breadcrumbs. Set aside.
3. Lay one sheet of pasta on a large work surface. Brush excess flour from pasta.
4. Place small dollops of filling on dough.
5. Place second sheet of dough on top of filling. Press together making sure to press out any air pockets.
6. Using a pasta cutter, cut sheets into individual raviolis.
7. Cook ravioli in a large pot of boiling salted water.
8. Serve with sauce.

Sage Brown Butter Sauce

1 stick unsalted butter
¼ cup good quality balsamic vinegar
4 sage leaves, finely sliced
Salt and pepper
Grated Parmigiano-Reggiano

1. Melt butter in a heavy stainless skillet.
2. Cook until browned and nutty.
3. Add vinegar and cook until flavors are combined.
4. Season with sage, salt and pepper.
5. Serve with ravioli.

Potato Gnocchi

- 1-½ pounds baking potatoes
- ¾ teaspoon salt
- 1 large egg, beaten well
- 1-½ to 2 cups all-purpose flour

1. Boil the potatoes in water until tender; drain.
2. Peel the potatoes and pass them through a ricer onto a large board. Season with salt and let cool for 20 minutes.
3. Pour the beaten egg over the potatoes and then 1 cup of the flour. Gather together and knead, adding just enough flour to hold the dough together.
4. Cut the dough into three equal pieces. Roll out each piece into a rope about the thickness of a broomstick. Cut into 2/3-inch pieces and dust with flour.
5. Take each piece of gnocchi and place it cut side down on the tines of a fork. Press and roll it off the end of the fork to form an indentation on one side and ridges on the other.
6. Bring a large pot of salted water to a boil.
7. Drop the gnocchi into the water in batches and until they plump up and float to the surface.
8. Remove the gnocchi from the water; drain and toss them with sauce. Serve immediately.

Porcini Cream Sauce

- 1 tablespoon butter
- 1 small shallot, finely diced
- 1 ounce porcini mushrooms
- ¼ cup brandy
- 2/3 cup heavy cream
- Truffle oil (optional)
- Salt and pepper, to taste

1. Bring one cup of water to a boil. Turn off heat and add the dried porcini mushrooms. Let stand 20 minutes.
2. Remove the mushrooms from the water, squeezing out excess liquid. Finely chop mushrooms; reserve porcini water.
3. Bring a skillet to medium heat and add the butter. Saute the shallot until softened. Add the porcini mushrooms and cook until flavors combine.
4. Deglaze the pan with brandy. Add the reserved porcini water and reduce by half. Add the cream and cook until nicely thickened. Finish with truffle oil, salt and pepper. Serve with pasta or gnocchi.