

**Menu**

Pasta with Shrimp Fra Diavolo

Lemon Fettuccine with Broccoli and Pancetta

Pappardelle with Butternut Squash, Cranberry and Walnut Sauce

**Fresh Pasta**

- 2-½ cups all-purpose flour
- 1 teaspoon salt
- 4 eggs

1. Add flour and salt to bowl of a food processor.
2. Add eggs; pulse until dough forms a ball. Turn out on a floured board and continue kneading until smooth and elastic. Wrap in plastic and let stand 1 hour.
3. Using a pasta machine, roll dough to desired thickness. Cut to desired width. Set aside on flour sheet pan until ready to cook.

Note: To make lemon pasta, add finely grated zest of 1 lemon at step one.

**Pasta with Shrimp Fra Diavolo**

½ batch fresh pasta, cut to fettuccine width

2 tablespoons olive oil

¾ pound large shrimp, peeled and deveined

2 large shallots, finely minced

½ red bell pepper, very thinly sliced

½ teaspoon red pepper flakes

2 teaspoons dried oregano

½ cup dry white wine

¼ cup brandy

2 cups basic tomato sauce

Fresh basil

Salt and pepper

1. Bring a large pot of salted water to a boil. Cook pasta until al dente. Drain, reserving ½ cup of the cooking liquid. Keep warm.
2. Meanwhile, bring a sauté pan to medium heat and add the oil. Season the shrimp with salt and pepper and cook, turning once, until browned and center is just cooked. Remove from pan.
3. Add the shallots and bell pepper and cook until softened. Add the red pepper flakes and the oregano and cook 30 seconds.
4. Add the wine and brandy; cook until reduced by half.
5. Add the tomato sauce and cook to combine flavors. Add the reserved pasta and cooking water as needed.
6. Stir in the shrimp and cook just until warmed through. Season with basil, salt and pepper.

**Basic Tomato Sauce**

3 tablespoons olive oil

1 small onion, finely diced

1 small carrots, shredded

3 cloves garlic, crushed

Pinch of crushed red pepper

½ cup white wine

1 can crushed tomatoes

1 small spring fresh basil, thinly sliced

Salt and pepper

1. Add oil to heavy sauce pan and bring to medium heat. Add the onions and carrots and cook until nicely tender but not browned. Add the garlic and crushed red pepper and cook 1 minute more.
2. Add the wine and cook until reduced by half. Add the tomatoes, bring to a gently simmer and cook 45 minutes.
3. Season with basil, salt and pepper.

**Fettuccine with Broccoli and Pancetta**

½ batch fresh pasta, cut to fettuccine width

4 ounces chopped pancetta  
1 tablespoon olive oil  
2 garlic cloves, crushed  
¾ cup dry white wine  
¾ cup heavy cream  
1 cup small broccoli florets  
¼ cup grated parmesan  
Salt and pepper

1. Bring a large pot of salted water to a boil. Cook pasta until al dente. Drain, reserving ½ cup of the cooking liquid. Keep warm.
2. Meanwhile, add the pancetta and oil to a skillet. Cook over low heat until bacon is lightly browned.
3. Add garlic cloves and cook 1 minute more.
4. Add wine and cook until reduced by half. Add the heavy cream and cook until reduced to sauce consistency.
5. Add the broccoli; cook until warmed through. Add the reserved pasta and cooking water as needed.
6. Stir in parmesan cheese. Season with salt and pepper.

**Pappardelle with Butternut Squash, Cranberry and Walnut Sauce**

½ small butternut squash  
2 tablespoons olive oil  
Fresh rosemary, finely diced

1 batch fresh pasta, cut to pappardelle width

1-½ sticks unsalted butter  
½ cup dried cranberries  
½ cup toasted walnuts, chopped  
2 tablespoons balsamic vinegar  
1/3 cup grated parmesan cheese  
Salt and pepper

1. Preheat oven to 400 degrees. Peel, seed and dice the squash. Toss with olive oil, rosemary, salt and pepper. Roast until tender and nicely browned but not mushy. Set aside to cool.
2. Bring a large pot of salted water to a boil. Cook pasta until al dente. Drain, reserving ½ cup of the cooking liquid. Keep warm.
3. Add the butter to a sauté pan and bring to medium heat. Cook until butter starts to brown. Add the dried cranberries and walnuts; cook 1 minute. Turn off the heat and stir in the balsamic vinegar (it will splatter a bit).
4. Add the reserved pasta and cooking water as needed. Stir in the reserved squash. Season with pepper. Served topped with parmesan cheese.