

**Menu**

Pasta with Shrimp, Tomatoes and Olives  
Pasta with Scallops in Cream Sauce  
Pasta and Salmon with a Dijon and Dill Sauce

**Fresh Pasta**

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

- Add flour and salt to bowl of a stand mixer fitted with a dough hook.
- Add eggs and continue mixing until dough is smooth and elastic.
- Turn out on a floured board and continue kneading 1 minute. Form into a disc, wrap in plastic and let stand 1 hour.
- Using a pasta machine, roll dough to desired thickness. Cut to desired width. Set aside on floured sheet pan until ready to cook.

**Pasta with Shrimp, Tomatoes and Olives**

2 tablespoons olive oil  
1 pound small shrimp, peeled and deveined  
1 small onion, finely diced  
1 clove garlic, crushed  
Pinch of crushed red pepper  
½ cup white wine  
1 cup diced tomatoes, with juice  
½ cup chicken stock  
1 tablespoon capers  
¼ cup sliced olives  
1 pound fresh fettuccine pasta  
Fresh parsley, chopped  
Salt and pepper

- Bring a sauté pan to medium heat and add the olive oil.
- Cook the onion until nicely softened but not browned. Add the garlic and pepper and cook 1 minute more.
- Add the wine and cook until reduced by half.
- Add the tomatoes and stock; bring to a simmer and cook until flavors combine.
- Add the shrimp; simmer just until center of shrimp is cooked.
- Stir in the olives and capers; season with parsley, salt and pepper.
- Bring a pot of salted water to a boil. Cook pasta until al dente; drain, reserving some of the pasta water.
- Toss the pasta in with the sauce, adding water as needed to thin sauce. Adjust seasoning and serve.

**Pasta with Scallops in Cream Sauce**

1 tablespoon unsalted butter  
1 small leek, thinly sliced  
½ cup white wine  
½ cup clam juice  
½ cup heavy cream  
1 pound bay scallops  
1 batch fresh fettuccine pasta  
½ cup grated parmesan cheese  
Fresh thyme  
Salt and pepper

- Add butter to a sauté pan and bring to medium heat. When butter has melted, add the leek and cook until softened but not browned.
- Add the wine and cook until reduced by half.
- Add the clam juice and cream; bring to a simmer. Cook until reduced and flavors have combined.
- Add the scallops and cook until done.
- Stir in the cheese; season with thyme, salt and pepper.
- Bring a pot of salted water to a boil. Cook pasta until al dente; drain, reserving some of the pasta water.
- Toss the pasta in with the sauce, adding water as needed to thin sauce. Adjust seasoning and serve.

**Pasta and Salmon with a Dijon and Dill Sauce**

1 tablespoon olive oil  
8 ounces salmon fillet  
1 small leek, thinly sliced  
½ cup white wine  
½ cup fish or chicken stock  
½ cup heavy cream  
2 teaspoons Dijon mustard  
1 batch fresh fettuccine pasta  
Fresh dill  
Salt and pepper

- Bring a sauté pan to medium-high heat and add the olive oil.
- Season salmon with salt and pepper. Saute the salmon, turning once, until center is cooked. Remove from pan, leaving any excess oil.
- Reduce heat to medium-low and cook the leeks until nicely softened but not browned.
- Add the wine and cook until reduced by half.
- Add the stock, cream and mustard; bring to a simmer and cook until reduced and flavors have combined.
- Gently break the reserved salmon into flakes. Fold into sauce.
- Season with dill, salt and pepper.
- Bring a pot of salted water to a boil. Cook pasta until al dente; drain, reserving some of the pasta water.
- Toss the pasta in with the sauce, adding water as needed to thin sauce. Adjust seasoning and serve.

**Shrimp Stock**

1 tablespoon butter  
8 ounces shrimp shells  
2 onions, chopped  
2 stalks celery, chopped  
2 medium carrots, chopped  
¼ cup brandy  
Cold water  
1 dried bay leaves  
2 sprigs fresh thyme  
1 teaspoon black peppercorns  
½ teaspoon salt

- Add butter to a heavy saucepan and bring to medium heat. Cook the shrimp shells, onions, celery and carrots until nicely softened and golden.
- Deglaze with the brandy; cook until completely evaporated.
- Cover with water. Bring to a simmer over medium high heat, skimming any scum that forms on the surface.
- Add the remaining ingredients and bring back to a simmer. Gently cook, uncovered, for 1 hour. Strain and cool completely.