

Menu

Fresh Pasta with Shrimp and Clam Sauce

Gnocchi in Butter, Thyme and Parmesan Sauce

Spinach and Cheese Ravioli with Tomato Cream Sauce

Fresh Pasta

1-½ cups all-purpose flour
1 cup semolina flour
1 teaspoon salt
4 eggs

- Add flour and salt to bowl of a stand mixer fitted with a dough hook.
- Add eggs; mix on medium low speed 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.
- Divide dough into four pieces. Using a pasta machine, roll dough to desired thickness. Cut to desired width. Set aside on floured sheet pan until ready to cook.

Shrimp and Clam Sauce

2 tablespoons olive oil
1 pound shrimp, peeled and deveined
1 small onion, minced
1 clove garlic, crushed
½ cup white wine
½ cup crushed tomatoes
½ cup clam juice
½ chopped clams
Fresh parsley
Salt and pepper

- Season shrimp with salt and pepper. Add one tablespoon olive oil and bring to medium-high heat. Cook shrimp in batches, turning once, until center is just done. Remove from pan; keep warm.
- Add remaining oil; cook onions and garlic until nicely softened but not browned. Add the wine and reduce by half. Add the tomatoes and clam juice and bring to a simmer. Cook until flavors combine. Add the clams; bring back to a simmer. Season with parsley, salt and pepper. Add back shrimp and toss to coat. Remove from heat.

Potato Gnocchi

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

- Boil the potatoes in water until tender; drain. Peel and dice onto a large cutting board. Season with salt and let cool for 20 minutes.
- Pour the egg over the potatoes and then 1 cup of the flour. Gather together and knead, adding just enough flour to hold the dough together.
- Cut the dough into three equal pieces. Roll out each piece into a rope. Cut into pieces and dust with flour.
- 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.
- Set aside on a well-floured sheet pan until ready to cook.

Butter, Thyme and Parmesan Sauce

1 cup unsalted butter
2 teaspoons fresh thyme
2 tablespoons heavy cream
2/3 cup grated Parmesan
Freshly grated nutmeg
Salt and pepper

- Cook the butter in a heavy skillet over medium-high heat until pale golden, about 4 minutes. Add the thyme and cook until lightly fried, about 2 minutes. Add the cream and bring to a simmer. Pour over cooked gnocchi. Toss with cheese. Season with nutmeg, salt and pepper.

Spinach and Cheese Ravioli

1 cup ricotta cheese, well drained
½ cup finely chopped cooked spinach, squeezed of excess liquid
1 egg
Salt and pepper

1 recipe fresh pasta dough, rolled into sheets

- In a mixing bowl, thoroughly combine the cheese, spinach and egg. Season with salt and pepper. Chill in the refrigerator a few minutes to firm up the filling.
- Lay one sheet of pasta on a large work surface. Brush excess flour from pasta. Place small dollops of filling on dough. Place second sheet of dough on top of filling. Press together making sure to press out any air pockets. Using a pasta cutter, cut sheets into individual raviolis. Cook ravioli in a large pot of boiling salted water. Serve with sauce.

Tomato Cream Sauce

2 tablespoon olive oil
1 medium onion, diced
2 cloves garlic, crushed
Pinch of crushed red pepper
½ cup white wine
2 cups crushed tomatoes
Salt and pepper

- Add oil to a sauté pan and bring to medium-high heat. Add the onion and cook until translucent. Add the garlic and red pepper; cook 1 minute more. Add the wine and cook until reduced by half. Add the tomatoes and cook until flavors combine. Season with salt and pepper.