

Cavatelli



Ricotta Cavatelli Dough

- 1 ¼ cup semolina flour, plus bench flour
 - 1 ¼ cup AP flour
 - 1 tsp salt
 - 1 cup ricotta
 - 1 egg
 - 2+ oz water
1. In a large mixing bowl, blend flours and salt until uniform in color.
 2. Make a well in the center of the flour mixture, add ricotta, egg and water.
 3. Whisk with a fork then begin to bring the flour together with the liquids.
 4. Continue to work a little four in at a time until dough comes together into a shaggy mass.
 5. *Add water if dough seems dry, pinch flour if wet.*
 6. Then work with hands until smooth.
 7. Place in a flour dusted plastic, let rest while prepping sauce.

Rabe Sausage Garlic Broth

- 2+ tbsp olive oil
 - 6 oz sweet Italian sausage
 - 4 cloves garlic, smashed
 - 2 shallots or scallions, sliced
 - ¼ bunch broccoli rabe, diced, separated
 - 2 cup chicken broth
 - 2 tbsp dried tomatoes
 - 1 tbsp dried porcini mushrooms
 - S&P TT
 - Sriracha, optional
 - Shaved Parmesan Cheese
1. Heat 1 tbsp oil in heavy bottom pot, add sausage, break up and brown on medium-low heat.
 2. Move meat to the sides of the pot.
 3. Add more oil if necessary, add garlic and onions- sauté until they start to brown.
 4. Add rabe stems, sauté for 2-3 minute more.
 5. Deglaze with broth, then add dried tomatoes and mushrooms, and rabe tops.
 6. Bring to a boil, then reduce to a simmer.
 7. Adjust seasoning with S&P, then sriracha if desired.
 8. Set aside until ready to toss with cooked pasta and shaved parmesan.

Cutting, Forming & Cooking

1. Cut dough into equal portions. Roll dough into 'ropes' about the thickness of your thumb.
2. Flatten ropes slightly. Use plenty of semolina to prevent sticking.
3. Roll ropes through a cavatelli maker to form. Or roll on a gnocchi board.
4. Transfer to a semolina flour dusted pan, do not stack too high.
5. When ready, plunge into rapidly boiling salted water, in batches, for 3-4 mins, drain, gently combine into broth. **Enjoy!**

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