



Fresh Pasta with Mushroom Cream

Basic Pasta Dough

- 1 ¼ cup semolina flour, + bench flour
 - 1 ¼ cup AP flour
 - 1 tsp salt
 - 4 oz room temp water
 - 2 eggs
 - 1 tbsp olive oil
1. In a large mixing bowl combine flours and salt until uniform in color.
 2. Make a well in the center of the flour mixture, add water, eggs and olive oil, whisk liquids with a fork, then using the same fork begin to bring the flour together with the liquids.
 3. Continue to work a little flour in at a time until dough comes together into a shaggy mass.
 4. Then work with hands until smooth and elastic.
 5. *Add a splash of water if dry, or pinch of flour if wet.*
 6. Let rest, wrapped, at room temp, before use.

Mushroom Cream Sauce

- 2 tbsp olive oil
 - 2 oz pancetta, diced, optional
 - 2-4 small onions, sliced
 - 2-3 cloves garlic, smashed
 - 2 shiitakes, sliced thin
 - 1 cup chicken broth
 - 1 cup heavy cream
 - 2 oz dried mushrooms
 - 1 cup baby spinach
 - 2 oz parmesan/pecorino
 - 1 oz sun dried tomatoes
 - S&P TT
 - 3 oz shaved parmesan
1. In a heavy bottom pan, on medium-low flame heat oil, add pancetta to render fat.
 2. Add onions and garlic first, sweat on medium heat for 1 minute, then add shiitakes.
 3. Once mushrooms begin to wilt, deglaze pan with a chicken broth, let reduce by half.
 4. Add heavy cream, dried mush, bring to a boil, simmer for a few mins, then shut off.
 5. Add grated cheese, sun dried tom and baby spinach, adjust seasoning with S&P, set aside.
 6. When ready toss with hot pasta, top with shaved parmesan.

Rolling, Cutting & Cooking

1. Cut dough into equal 8 portions, flatten with hand into a rectangle as much as possible.
2. Run though pasta machine starting with the thickest settings, machine numbers differ.
3. Use plenty of semolina to prevent sticking. Sheets should be as wide as machine.
4. Roll all sheets on each setting before moving down to a thinner setting.
5. Second or third to final settings are generally thin enough.
6. Cut as desired. Hang on pasta drying rack, or flour dusted pan, do not overlap.
7. Working in batches, place into rapidly boiling salted water for 2 mins, drain, gently toss or top with sauce. **Enjoy!**

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