

Fresh Pasta Primavera

Basic Pasta Dough

- 1 ¼ cups Semolina flour + bench flour
- 1 ¼ cups all-purpose 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, add water, eggs, and olive oil. Whisk liquids with a fork.
3. Using the same fork 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. Knead dough with hands until smooth and elastic.
6. *Add a splash of water if dry, or pinch of flour if wet.*
7. Let the dough rest, wrapped in plastic wrap at room temperature while preparing the sauce.

Veggie Cream

- 2 tbsp. olive oil
- 1 shallot or scallion, thinly sliced
- 4 cloves garlic, smashed
- 4 sundried tomatoes, sliced
- 4-6 grape tomatoes, halved
- 1-2 mini peppers, sliced
- 2 stalks broccoli rabe, diced
- 1 mushroom, sliced
- S&P TT
- 1 ½ cups chicken broth
- ½ cup heavy cream
- 3 oz. grated cheese
- *Sriracha, optional*
- 3 oz. shaved parmesan for garnish

1. In a heavy bottom pan, on medium-low flame, heat the oil.
2. Add all of the veggies, sweat on medium-low heat for 3-5 minutes. **Do not brown.**
3. Once veggies begin to soften, add broth and stir.
4. Bring to a boil, then reduce to a simmer for a few minutes, then shut off while rolling out pasta.
5. To finish the sauce, add cream and grated Parmesan.
6. Adjust seasoning with S&P, and sriracha if heat is desired.
7. Add hot pasta to sauce, gently toss and garnish with shaved Parmesan.

Rolling, Cutting & Cooking

1. Cut dough into equal 8 portions, flatten dough with your hand into a rectangle as much as possible.
2. Run each portion of dough through the pasta machine, starting with the thickest settings.
3. Use plenty of Semolina to prevent sticking. Sheets should be as wide as the machine.
4. Roll all sheets on each setting before moving down to a thinner setting.
5. Continue to reduce the dial until pasta is thin enough (typically the second or third thinnest setting).
6. Cut pasta as desired. Hang pasta on a drying rack, or a pan dusted with Semolina, do not overlap.
7. Working in batches, place into **rapidly** boiling salted water for 2 mins.
8. Drain pasta, gently toss in sauce and garnish with shaved Parmesan. **Enjoy!**

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