

**Recipe Packet: Pasta Party!**

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## **Basic Pasta Dough**

Makes 1 pound fresh pasta - Serves 4 to 6

2 cups unbleached all-purpose flour, plus extra for dusting

3 large eggs

1 tablespoon extra-virgin olive oil

On a clean work surface or in a large mixing bowl, make a mountain of flour, and then make a deep well in center. Break the eggs into the well and add olive oil.

Whisk eggs very gently with a fork or your fingers, gradually incorporating flour from the sides of the well. When the mixture becomes thick and forms a ball, begin kneading it with your hands. If the mixture is dry and not coming together then sprinkle mixture with a couple of drops of water until it all comes together.

Knead dough for 10 to 12 minutes, until it is smooth and supple. As you knead, dust the dough and work surface with flour as needed to keep dough from sticking to your work surface. Wrap the dough tightly in plastic and allow it to rest at room temperature for 20-30 minutes. Proceed with rolling the dough out for shaping according to your recipe.

## **Fettucine with Garlic, Olive Oil and Herbs**

Serves 2

¼ cup kosher salt

½ pound fresh fettucine pasta

2-3 cloves garlic, peeled and finely minced

2-3 tablespoons fresh herbs, roughly chopped

3 tablespoons extra virgin olive oil

pinch kosher salt and freshly ground black pepper, to taste

pinch red pepper flakes, to taste

In a large stockpot, bring 1 gallon of water to boil. Add the ¼ cup kosher salt and pasta. Stir quickly to prevent the pasta from clumping. Cook for approximately for 3 minutes, and taste to check for doneness. Pasta should be firm and al dente, not soft and mushy. It should be cooked all the way through – if there is a raw spot in the center, cook for a few minutes more.

Carefully drain the pasta and return to the cooking pot. Gently toss with the garlic, herbs and olive oil and season with salt, pepper and red pepper flakes. Serve hot.

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## **Rustic-Style Tomato Sauce**

Makes 3 cups

3 tablespoons extra-virgin olive oil  
2 cloves garlic, peeled and minced  
1 yellow onion, peeled, small diced  
One 28-ounce can Muir Glen Fire Roasted Crushed Tomatoes  
Kosher salt and freshly ground pepper to taste  
8 fresh basil leaves, minced

Heat oil in a heavy bottom saucepan over medium heat. Add garlic and onion and sauté, stirring frequently, about 3 minutes. Add the tomatoes and season with salt and pepper. Simmer sauce until it has reduced and thickened, approximately 20 minutes. Stir in basil. Season sauce to taste with salt and pepper.

## **Consomme**

Makes 1 quart

2 carrots, peeled and minced  
2 celery stalks, minced  
2 leeks, washed and minced  
2 tomatoes, coarsely chopped  
¼ pound ground veal  
½ pound ground pork  
3 egg whites, beaten until frothy  
Kosher salt and freshly ground black pepper  
1 ½ quarts chicken stock

### **Special Equipment:**

Large stockpot  
Whisk and ladle  
Fine-mesh strainer  
Cheesecloth

In a mixing bowl, combine the vegetables, ground meat and egg whites together. In a large stockpot, whisk the meat mixture into the stock and bring to a boil, whisking constantly until it boils (about 10 minutes). Stop whisking and lower the heat to simmer and let the broth gently simmer for 40 minutes. The mixture will form into a solid mass and float to the top of the stock (called a “raft”).

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Make a hole in the middle of raft with the ladle, being careful not to break the raft up too much. As the stock bubbles and simmers, the bubbles will carry protein solids up to the raft and become trapped. The raft acts like a filter, clarifying the broth.

Once the stock has become clear, carefully break up the raft into pieces and lade the stock through a strainer lined with cheesecloth set over a clean container. Let the stick drop through the strainer slowly.