

## **Pasta Alla Palombara**

Pasta with Tuna, Anchovies, Pine Nuts and Currants

Yield 8 portions (15 tasting portions)

1 garlic clove, crushed in one piece  
1 small onion, finely chopped  
3 tablespoons extra-virgin olive oil  
6 oil packed anchovies OR 3 whole salt packed anchovies  
3 tablespoons finely minced parsley  
1 cup peeled, seeded, and chopped tomatoes OR 1 cup canned Italian plum tomatoes, drained through a sieve  
2 tablespoons pine nuts  
2 tablespoons currants  
12 ounces albacore, billfish, or other firm fleshed fish  
Salt  
Freshly ground black pepper  
½ cup toasted bread crumbs

In a heavy skillet, sauté the garlic and onion in olive oil until golden. Remove garlic and add mashed anchovies. Using the back of a wooden spoon, assist the anchovies into melting into the heat and dissolving into the onions. Stir in the parsley, tomatoes, pinenuts, currants, salt and pepper and cook 10 minutes on medium.

Meanwhile, cook pasta in boiling water until al dente.

At the last minute, add the fish to the tomato sauce. If using a high quality, canned tuna, warm just enough to heat through. If using fresh fish, cook in sauce until just done. Toss the cooked pasta in most of the sauce, reserving a quarter of the sauce for topping. Finish with extra virgin olive oil. Sprinkle the top of the dish with toasted breadcrumbs and serve immediately.

## **Spaghetti alla Chitarra**

Yield 8 portions (15 tasting portions)

½ kilo semola rimacinata flour (super fine semolina) with extra on hand  
4 whole large farm eggs, the deeper orange the yolks the better

Mound the flour on a table, make a well in the center and break the eggs into the center. Slowly incorporate the edges of the well into the eggs with a fork. As the mixture becomes too hard to stir with the folk, use your hands to knead, while gradually adding the remaining flour into the dough. Knead the dough until it is smooth and stiff, about 10-15 minutes. It is easy for the dough to be too soft, so keep incorporating the flour.

Roll out the pasta on a wooden board, or with a pasta machine, to ¼ inch thickness. Cut dough into pieces to fit over the chitarra. Using a rolling pin, cut the dough through the strings of the chitarra into thick square spaghetti strands. Toss with extra flour to prevent sticking. At this point, pasta can be cooked or refrigerated overnight covered with plastic wrap.

### **Shrimp Ravioli Filling**

8 pasta course portions (12 tasting portions)

1# whole raw shrimp, shells and heads removed and reserved for brodo

½ cup chives (and/or any herbs you please)

Sea salt

Black pepper

4 ounces butter cubed 1/2", frozen on a sheet tray

In a large bowl mix all ingredients (except the reserved shells and heads) together, seasoning generously with sea salt.

Run the mixture through a meat grinder with a ¼" plate. You can grind bigger or smaller for chunkier or smoother filling. Gently fold together the ground mixture so it comes together, but do not overmix or it will bind too tightly together.

Test for seasoning. Take a small spoonful of the mixture and place it in the middle of a square of plastic wrap. Tie the plastic wrap in a knot above the filling forming a sealed blob of filling with a plastic wrap tail. Poach this in boiling water for two minutes, or until the filling is cooked.

Taste the poached ball for seasoning and herbs, and adjust the batch accordingly.

### **Shrimp Brodo**

Raw shrimp shells and heads from 10# shrimp

¼ c olive oil

¼ c butter

¼ c tomato paste

Roughly chopped mirepoix:

1 carrot

2 stalks celery

1 large yellow onion

1 bulb fennel

4 bay leaves  
2 cups white wine  
2 quarts stock - light chicken or fish  
Water

Choose a rondeau large enough to fit about twice the volume of the shrimp shells. Heat the rondeau on medium-high heat and add the olive oil. When the oil is hot, add all the shrimp shells and heads and stir to lightly color, but not brown, the shells. Add the tomato paste and stir to coat the shells. Add the vegetables and bay. Stir constantly so nothing sticks or browns. When the vegetables barely start to soften, add wine. Remove from heat and carefully deglaze anything stuck to the bottom. Return to the heat, add broth, and a few cups of fresh water to just cover the shells. Lightly season with a good pinch of salt, but gently, as you will be reducing the brodo later.

Bring to a boil, then reduce heat to a bare simmer. Simmer for 45 minutes, stirring occasionally, mashing the shrimp shells and heads against the bottom and side of the pot to release more flavor.

Pass brodo through a conical strainer, squeezing out as much flavor from the shells as possible.

### **Ravioli Dough**

8 portions (12 tasting portions)

4 cups All Purpose flour  
4 large eggs  
4 tablespoons whipping cream  
2 teaspoons salt

Mound the flour on the table and make a well in the middle. Crack the eggs into the well and add the whipping cream and salt to the mixture. Blend the ingredients together and knead well. Add water as needed if the dough is too dry. Dough can also be processed in a food processor.