

Pasta Basics Recipes from Old City Kitchen

Semolina Dough

400g Semolina Flour
200g Warm Water
15 g Salt

Tomato Sauce

5lb Roma Tomatoes, cored and medium diced (substitute 1 qt whole, canned tomatoes for a quicker sauce!)

6 cloves Garlic
1 bunch thyme, bundled with twine
½ c Rosemary, finely diced
½ c Bold Red Wine
¼ c Red Wine Vinegar
½ c EVOO
Salt and Pepper to taste

Sautee Garlic until dark, resembling fried. Unless completely blackened, do not worry about overcooking. When fragrant, add tomatoes, herbs, and liquids. If using whole tomatoes, cook on medium low 1 hour or more. For canned, approx 10 min

Egg pasta dough

1 large egg
100 g ap flour
5 g evoo
Pinch salt

Pesto

2 c basil leaves
1 c extra virgin olive
3 cloves Garlic
½ c Parmesan reggiano, grated
½ c Nuts of Choice, lightly toasted
Zest and Juice of 1 Lemon
Pinch Red Pepper Flakes
Salt and Pepper to taste

Blend all ingredients except Olive Oil until smooth, slowly add oil to mixture in a steady stream while blending to emulsify