Old City Kitchen - Tuscan Experience Recipes

Egg Pasta Dough
100 g AP Flour
1 Extra Large Egg (add finger tips of water at a time if only using Large Eggs)

Semolina Pasta Dough
300 g Semolina or Semola Flour
150g warm water, just under steaming

Gnudi Dough
1.5 lbs Ricotta
1 large Egg, room Temperature
1 c 00 Flour + Extra as needed
¼ c Parmesan Reggiano (optional)

Gently fold all together

Brown Butter Herb Sauce
½ c unsalted butter (1 stick)
1 bunch herbs (choice of sage, thyme, rosemary, or other hardy herb)
2 cl Garlic, smashed
½ lemon, zest and juice (optional)
Salt and Pepper to taste

In a pan over medium heat, melt butter completely. When melted, you will see tiny specks of milk solids resting on the bottom of the pan, toasting these to a light brown color is the goal; time will vary depending on pan size. When solids begin to brown, toss in whole herbs and garlic to infuse the butter. Remove from heat when solids appear 2 shades lighter than desired. Deglaze with zest and juice (or a little water) to stop the cooking process if browning is occurring to fast.

Beef Ragu
1 lb ground Beef
1 medium onion, finely diced
3 cloves Garlic, minced
½ Celeirac, diced small (optional)
1 Fennel Bulb, diced small (optional)
1 tbsp Tomato paste
¼ c Beef Stock
2 tbsp EVOO
Salt and Pepper to taste

In a hot pan with oil, sear fround beef until firm and crisp (if liquid is emitting from beef, strain and continue cooking). When cooked, remove from pan. With a touch more oil over medium heat, add, onion, garlic, fennel and celeriac and cook until seared or light brown. Add tomato paste and cook until paste has darkened to a deep red, almost brown, stirring frequently. Deglaze with beef stock and scrape bottom of pan for fond. Reduce stock by half, approx five minutes. Return beef to pan, season with salt and pepper. Simmer an additional five minutes and serve with cheese!

Aglione Sauce
1 can Alta Cucina Tomatoes
3 cl garlic
2 tbsp Extra virgin olive oil
Pinch red pepper flakes
¼ c red wine
3 tbsp Red wine vinegar

In a hot pan with oil, sear minced garlic until crisp and deep brown. Remove from heat, add red wine, vinegar, tomatoes and pepper flakes. Season with salt and pepper. Return to heat over medium low and simmer for 20 minutes to 1 hour, stirring occasionally.

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