

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Pasta and Two Sauces: Puttanesca and Cacio e Pepe

BY CHEF SCOTT WARNER OF BISTRO DON GIOVANNI, NAPA

Pasta Ingredients

PROPORTIONS:

- 1 cup flour
- 1 egg per cup of flour
- 1 tbsp. water per cup of flour

Puttanesca Sauce Ingredients

- 1 clove garlic, smashed
- 1 spring onion, chopped
- 2 filets anchovy
- 1 tsp. capers
- 1 basket or small can of tomatoes, chopped
- Handful of pitted black or green olives, roughly chopped
- 1 tsp. chile flakes or paste
- ¼ cup olive oil

Cacio e Pepe Sauce Ingredients

- ¼ cup good olive oil
- 1 tbsp. fresh cracked pepper
- 1 cup finely grated hard cheese (parmesan, pecorino)
- 1 tbsp. butter

Pasta Directions

In mixing bowl, by kitchen aid or by hand, add flour and slowly pour in beaten eggs and water.

Let mix until incorporated with a smooth texture. If too dry/shaggy, add a splash more water.

If wet, add a sprinkle of flour to desired silky smooth texture.

Let rest at room temperature for at least 15 min.

Lightly flour board and roll dough out to desired thickness.

Sprinkle with flour. Roll up end to end and slice to desired thickness with a sharp knife. Toss with additional flour. Let dry on the cutting board for 15 min. before cooking.

Puttanesca Sauce Directions

Heat oil over medium heat. Add all ingredients to pan. Cook until tomato is broken down, approximately 5 min.

Meanwhile, cook pasta in boiling salted water. When done add to the sauce with a few tbsp. of the pasta water.

Continue cooking over medium heat tossing until sauce is reduced and coating noodles until shiny. Top with fresh oregano or parsley.

Cacio e Pepe Sauce Directions

Heat olive oil and pepper over medium heat until lightly smoking and fragrant. Meanwhile cook pasta in boiling water salted water.

Add 2 oz. pasta water, butter, and noodles to pan. Toss to coat and reduce to a glaze of liquid in the pan.

Off heat, add the cheese and stir. Toss to coat until smooth. Plate and garnish with additional cracked pepper and grated cheese.