

Pappardelle Pomodoro Recipe

Fresh Pasta Dough

- 1) 2 $\frac{3}{4}$ cups of "00" Flour. All-Purpose flour can also be used.
- 2) 3 Eggs at room temperature, out of shell.
- 3) 1 Tablespoon of Extra Virgin Olive Oil.
- 4) 1 teaspoon of Kosher Salt. You can also use table salt, but lower the amount to $\frac{1}{2}$ teaspoon.

Mix flour and salt in large bowl. Add eggs and olive oil. Mix by hand until a dough forms and the flour is no longer sticking to the bowl. Place dough on cutting board and form into a ball.

Cover with plastic wrap and hold in your refrigerator for at least 30 minutes.

Remove from refrigerator 30 minutes before you want to use make the pasta.

Fresh Tomato Pan Sauce (serves 2)

- 1) 2 medium vine ripened tomatoes. Seeds removed, diced or chopped.
- 2) $\frac{1}{2}$ ounce of fresh basil, sliced.
- 3) 1 large garlic clove, sliced or chopped. It is your preference on how to cut the garlic, but the smaller the cut the bolder the flavor as more of the essential oils are released.
- 4) 1 Tablespoon Extra Virgin Olive Oil
- 5) $\frac{1}{4}$ teaspoon Kosher Salt
- 6) $\frac{1}{2}$ cup Grated Parmesan or Romano Cheese.

Cut tomatoes in half. Gently squeeze out as much of the seeds as you can. Dice or chop tomatoes about $\frac{1}{2}$ inch cubes. You won't need the seeds for this sauce.

Heat medium sauté over medium heat. Add olive oil. Heat for 30 seconds to one minute. Add garlic and cook for one minute to soften garlic and release the flavor from the clove. Add tomatoes, cook for 2-3 minutes. Add half of the basil to the pan. Keep the remainder for garnish. Cook for one minute, stirring to mix all ingredients. Add cooked, drained pasta to pan. Add half of the cheese and toss to incorporate all of the ingredients. Plate or bowl the pasta. Add remaining cheese and basil to garnish your dish.

Buon Appetito!!