



Featuring Today's Recipe Compliments of: **Angelo Chambrone, Executive Chef of Barolo Restaurant**

Cavatelli with Bolognese

Ingredients

Cavatelli Pasta

4 cups fine flour
2 egg yolks
1 tablespoon extra virgin
Olive oil
1 tablespoon salt
1 cup lukewarm water

Bolognese

¾ pound ground pork
¾ pound ground beef
1 cup carrot, finely diced
1 cup onion, finely diced
1 cup celery, finely diced
½ fennel bulb, diced
4 – 5 cups tomato puree
1 sprig rosemary
1 bay leaf
2 tablespoon porcini
mushrooms, ground
¾ cup red wine, preferably
something you would drink
1/3 cup veal stock
(beef or chicken will work)
¼ teaspoon chili flakes
(more to taste if you like)
Olive oil
Salt and pepper to taste

Cavatelli Pasta: On a large flat surface, place flour and salt on table, creating a well in the middle of the pile to put the water and egg yolks. Slowly swirl the egg/water/oil mixture with fingertips. Once a dough is formed, knead the dough together. Pushing down and bringing the ends together, knead with a forceful motion for 10 minutes or until the texture is no longer lumpy and is smooth.

Let pasta rest for another 10 minutes, then divide into smaller pieces. Roll out smaller pieces into 1 inch by 1 inch long strips. At this point, I use a little hand-cranked cavatelli apparatus that clamps to the table. If you don't have a machine, you can cut the pasta into small squares and run them down a gnocchi board or along the prongs of a fork. Roll them onto a well-floured sheet pan and refrigerate.

Bolognese: In a large sauce pot, preheat enough olive oil to glaze the bottom of the pan. When the oil is warm, add the ground pork and beef and let cook on medium heat, while breaking up the meat with a wooden spoon. Once you have browned your meat, remove it, set aside and strain excess fat from the pan into a stainless bowl. Add to the pan the carrot, celery, onion and fennel, and saute lightly with enough of the strained oil to coat the pan. When the onions are translucent, add the cooked meat, rosemary, bay leaf, porcini and red wine. Stir until the red wine is reduced to about a third of it's original amount. Then add chili flakes, salt, pepper and tomato puree. On low heat, cook for an hour or until the tomato has thickened the mixture.

When ready to cook, drop the cavatelli into boiling salted water and when they start to float, add them to your sauce, with equal parts sauce and cavatelli, warm and serve.

