



Featuring Today's Recipe Compliments of:

Joe Venezia, Executive Chef of Ristorante D'Amici

Orecchiette with Red and Yellow Bell Pepper Sauce with Sausage

Ingredients

Orecchiette Pasta

- 1 ½ cup semolina flour
- 1 ½ cup all purpose flour
- ½ teaspoon sea salt
- 1 cup warm water

Orecchiette Pasta: In a large bowl, combine both flours and salt. Add about one cup of water and knead for 8 minutes. Wrap in plastic and let rest for 15 minutes. Pull off a ball the size of a lemon and roll it into a sausage-like roll. Slice into thin disks and press with your thumb to resemble a mushroom cap. Repeat until all of the dough is used.

Sausage & Pepper Sauce

- 3 bell peppers, peeled
 - 1 red, 2 yellow
- 4 tablespoon extra virgin olive oil
- 3 tablespoon chopped onion
- 4 sweet Italian sausages,
 - cut into 1" pieces
- Sea salt
- Freshly ground pepper
- 1 cup chopped and peeled Roma tomatoes
- 1 tablespoon butter
- 2/3 cup Parmigiano Reggiano

Red and Yellow Bell Pepper Sauce with Sausage: Cut peppers into 1" pieces. Place olive oil and onions in a pan and saute. Add sausage pieces and cook for approximately 2 minutes. Add chopped onion and continue cooking for 7 – 8 minutes. Season with salt and pepper and stir well. Add tomatoes and cook for 15 – 20 minutes, until the oil floats.

Boil water, add salt and cook orecchiette until al dente. Strain, then toss with sauce. Finish with butter and parmigiano reggiano cheese.

When gauging portions, consider 6 oz. of pasta per person.

