

ENZAS HOMEMADE PASTA ORECCHIETTE AND SALSICCIA SAUCE

for 4 people

Pasta Orecchiette

Ingredients and preparation

500 g Italian finely ground Durum Wheat Semolina (Rimacinata),
Waitrose does some called "Waitrose wholesome semolina 133"
ca. 250 ml warm water

N.B: No salt is needed in the pasta dough! Sprinkle salt over fresh pasta just before you cook it.

1. Put Durum Wheat Semolina onto the worktop and make a well. Pour the warm water into the well.
2. Knead together until dough is smooth. This can take 10-15 minutes. If the dough is too dry then add drops of water until silky texture.
3. Cover up the dough with a bowl and leave at room temperature for about 30 minutes.

TIP: You can make the dough 1 day in advance if you wrap it up in cling film and put it in a freshness box in the fridge.

KÜCHENSCHMIDE



Enzas Salsiccia Sauce

Ingredients and preparation

2 tablespoons Olive Oil
1 Onion, finely chopped
1 Carrot, finely chopped
300 g Salsiccia (Italian Sausage),
take the skins off and chop up the sausagemeat
250 ml Red Wine
2 tablespoons Tomato Puree
700 ml Tomatopassata
1 teaspoon Salt
4 teaspoons Sugar
1 Bunch of fresh Basil
2 tablespoons Freshly grated Parmesan

1. Put the olive oil in the saucepan and turn on to medium heat.
2. Gently fry the onions until clear and add the carrots.
3. Add the Salsiccia (don't forget to take off the skins).
4. Crush, break up the Salsiccia with a wooden spoon, and fry until really dark brown. (It should almost be burnt, this is important because the darkly roasted ingredients give the sauce its special aromas!).
5. Pour in the red wine and let it simmer for about 5 minutes.
6. Add the tomato puree and the tomatopassata and let it all simmer gently for about 30 minutes.
7. Now add the salt, sugar and fresh chopped basil.

Cook and arrange pasta

Fill a large saucepan with water, add 1 teaspoon of salt and bring to the boil. Because the pasta doesn't have any salt in it, you have to sprinkle a little over the fresh pasta just before you cook it.

Pour about 1/4 of the fresh pasta into the gently simmering water and when all the orecchiette come to the surface then they are cooked. This will only take about 3-4 minutes. Repeat until all the pasta has been cooked.

Pour about 1/3 of the Salsiccia sauce over the pasta and mix gently in a large bowl. Then portion into small bowls and add a little more sauce on the top of each portion. Grate fresh parmesan over the top. You can finish it all off with a few leaves of fresh basil.

This is really really tasty comfort food! Definitely something you should have a go at! Bon appetit!