

CULINARY DISCOVERY PAVILION

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PAPPARDELLE PASTA WITH BROCCOLINI AND RICOTTA

Sydney Henricks

INGREDIENTS

Pappardelle pasta:

- 200 grams double zero flour
- 2 whole eggs
- Kosher salt
- 2 teaspoons extra-virgin olive oil

Fresh-made ricotta:

- 1½ quarts whole milk
- 2 cups heavy cream
- ½ cup white wine vinegar
- 1 ounce lemon juice
- Salt to taste

Broccolini:

- 2 pounds broccolini
- 1 tablespoon extra-virgin olive oil
- 2 to 3 cloves garlic, minced
- ½ cup white wine
- Zest of 1 lemon (reserved from cheese making)

Sauce:

- Remaining pan liquid from broccolini
- ½ cup (4 ounces) heavy cream
- 1 to 2 ounces white wine
- ½ cup (4 ounces) pasta water
- 2 tablespoons cold butter

Garnish:

- 3 ounces of pangrattato breadcrumbs

INSTRUCTIONS

Start warming the heavy cream and milk for the ricotta over medium-low heat while making the pasta dough. At the same time, bring a large pot of water to a boil for cooking the pasta and broccolini later.

For the pasta, place 200 grams double zero flour on a wooden cutting board and make a well in the center. Season the rim of the flour with kosher salt, then add the eggs and 2 teaspoons extra-virgin olive oil to the well. Knead the dough by hand for approximately 5 minutes, until elastic and smooth, then wrap and set aside to rest before rolling and cutting to shape.

Prepare the vegetables and citrus by cleaning and trimming the broccolini, mincing the garlic, and zesting and juicing the lemon.

Once the milk and cream reach 180°F, turn off the heat and whisk in ½ cup white wine vinegar. Let stand untouched for 15 minutes to allow the curds to form.

Roll and cut the pasta into pappardelle, 1 inch wide by 12 to 14 inches long. Set aside.

Blanch the broccolini in the boiling water until al dente. While it cooks, preheat a sauté pan and add the blanched broccolini to the pan with 1 tablespoon extra-virgin olive oil, garlic and lemon zest. Add the white wine and season to taste with salt. Remove the broccolini from the pan and place on a serving dish, reserving the cooking liquid for the pasta sauce. Add the heavy cream and a splash of white wine to the sauté pan and keep over medium heat to reduce.

To finish the ricotta cheese, skim the curd from the top and allow excess whey to drain. Whisk in the lemon juice and salt. Keep in a small bowl to chill for plating.

In the same boiling water used to blanch the broccolini, add the fresh pappardelle and cook for 1 to 2 minutes. Once the pasta is al dente, add it to the sauté pan with ½ cup pasta water. Toss to coat, then finish with the cold butter, tossing continually until emulsified.

Plate the pasta alongside the broccolini, add dollops of chilled ricotta, and finish with the pangrattato.



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