



## FRESH PASTA DOUGH

Serves 8

### Ingredients

3 cups	Semolina or AP Flour, or more as needed
3 large	Eggs, lightly beaten
¼ cup	Extra-virgin Olive Oil
1/3 cup	Cold Water, plus more as needed

### Equipment

- Pasta maker
- Mixing bowl
- Chef's knife

### Directions

1. Mix all the dry ingredients together. Beat eggs.
2. Gradually add eggs and oil to flour, very slowly, mixing with a spoon. As mixture becomes lumpy, begin to press together and knead with your hands. If mixture seems too dry and grainy, add one Tbsp. of water at a time until mixture holds together into a ball.
3. Removing dough from the mixing bowl, begin to knead dough for 2 minutes on a lightly floured board or table top
4. Cut dough in halves, cover bowl with a dampened cloth and allow dough to rest for 30 minutes.
5. Roll out on a floured surface to desired thickness or roll thru a pasta machine. Dry slightly before using.

Note: Allowing the dough to rest will improve the texture of the pasta when finished.



# MUSHROOM RISOTTO

Serves 3-4

## Ingredients

1 cup	Arborio Rice
1 cup	Dry White Wine (optional)
2 ½ cups	Chicken, Vegetable or Mushroom Stock
1 ½ Tbsp	Olive Oil
1 Tbsp	Butter
1 medium	Shallots, minced
¼ cup	Parmesan Cheese, grated
½-1 Tbsp	Truffle Oil
½ lb.	Cremini Mushrooms, quartered

## Equipment

- Saucepans
- Spatula
- Ladle

1. Preheat oven to 400F. Roast mushroom until almost dry.
2. In a saucepan, over med-high heat, add olive oil and butter. Sauté shallots until translucent. Add rice and sauté until well coated with oil and just toasted. Reduce heat to med-low.
3. Slowly add wine, if using, and simmer until liquid has cooked off. Ladle about ½ cup of the stock into the rice mixture; stirring constantly. Wait until stock is almost totally absorbed before adding the next ladle-full. until all the stock is incorporated and the rice is creamy, but not runny. Remove from heat, stir in cheese, and truffle oil. Season with salt and pepper.



# QUINOA TABBOULEH SALAD WITH CUCUMBER & TOMATOES

Serves 1 team

## Ingredients

½ cup	Uncooked Red Quinoa
2	Lemons, juiced
½ cup	Olive Oil
1 bunch	Curly Parsley, roughly chopped
¼ bunch	Mint, minced
½ bunch	Green Onions, roughly chopped
1 small	English Cucumber, diced
2	Tomatoes, diced
To Taste	Salt & Pepper

## Equipment

- Chef's knife
- Mixing bowl
- Strainer
- Paper towels
- Medium sauce pot

1. In medium sauce pot, bring water to a rolling boil. Add quinoa, cook until open, should double in size. Strain.
2. Mix all ingredients in large bowl. Season with salt and pepper.



# Mushroom Carbonara with Fresh Tagliatelle

SERVINGS

6

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RECIPE SOURCE

**Kitchen on Fire**

## Ingredients

1 lb Mushrooms, medium dice  
2 large shallots, finely minced  
2 cloves garlic, smashed  
½ cup White Wine  
3 cups Heavy Cream  
1 cup Parmesan, grated  
1 tablespoon red chili flakes  
2 cup english peas  
2 each eggs  
2 lbs Fresh Pasta

## Cooking Instructions

1. Sauté mushrooms in a medium pot on high heat until brown. Remove mushrooms to cool and reserve.
2. Sweat shallots in same pot soft and fragrant.
3. Add garlic and chili flakes, and then immediately deglaze pot with wine. Once the alcohol smell has gone, add cream and simmer very low until the cream has reduced by 1/3.
4. Separate eggs, all whites together and each yolk in separate containers. Whisk cheese into whites and reserve.
5. Ladle 3oz of cream reduction into a sauté pan and slowly heat. Once the sauce is simmering, drop pasta into a separate pot of salted boiling water. Cook for approximately 1-2 minutes.
6. Transfer pasta, without draining well, into cream sauce. Add mushrooms and peas to pasta and cook for an additional 1-2 minutes. Remove from heat.
7. Season pasta with salt and pepper, and then fold in egg white and cheese mixture. Stir for 30 seconds and serve.
8. Garnish with raw egg yolk and more parmesan, serve IMMEDIATELY.

## Recipe Tags

grater   mixing bowls   wooden  
spoon   medium pot   large  
sauté pan   large stock pot  
cutting board   chef's knife



# Pork Sugo with Fresh Papardelle

SERVINGS  
**6**

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RECIPE SOURCE

**Kitchen on Fire**

## Ingredients

- 2 lbs. Pork Butt or Shoulder
- 1 large onion, diced
- 1 each carrot, diced
- 4 cloves garlic, smashed
- 1 bunch Sage
- ½ bunch Rosemary, picked
- ½ bunch Thyme
- ½ bottle Red Wine
- 2 cups tomatoes, diced
- 1 cup Parmesan, grated
- 2 tablespoons crushed red pepper
- 2 lbs. fresh pasta

## Cooking Instructions

1. In large pot or Dutch oven brown pork in rice bran oil or bacon fat. Remove from pan and keep the fat.
2. Sweat onion, carrots, garlic, rosemary, and thyme in oil. Deglaze pan with wine and simmer until alcohol is cooked out.
3. Add the pork, sage, and diced tomatoes, and cook covered in 325-350°F oven for approx. 1 1/2-2 hours until pork is falling apart.
4. Remove and shred the pork meat. Puree or food mill all remaining liquid and veggies and combining with shredded pork.
5. Reduce pork and sauce until very tacky and mix in fresh pasta.
6. Cook until sauce sticks to the pasta, then season with cheese and chili flakes.

## Recipe Tags

grater food mill wooden spoon dutch oven or large pot cutting board chef's knife