



TUSCAN TOMATO WHEAT PASTA
CHEF CARMEN QUAGLIATA

Serves 4

INGREDIENTS

Tuscan Tomato Sauce

½ cup white wine
3 tablespoons golden raisins
2 pounds late season ripe plum tomatoes
1 pound late season ripe beefsteak tomatoes
1 cup walnut halves
¼ cup extra-virgin olive oil
1 clove garlic
1 tablespoon rosemary leaves, chopped (not too fine)
2 tablespoons extra-virgin olive oil
½ cup shallots, thinly sliced
2 tablespoons salt
½ teaspoon chili flakes
2 cups water
1 6-inch sprig of rosemary
1 pound fresh whole wheat pappardelle or fettuccine (or substitute store-bought)
½ cup grated Pecorino Romano cheese

Fresh Whole Wheat Pasta

1 cup whole wheat flour
1 cup durum flour
2 cups All Purpose flour
3 egg yolks
2 whole eggs
½ teaspoon salt

METHOD

For the sauce:

1. In a small sauté pan, combine the wine and raisins and bring to a boil. Transfer to a small bowl and refrigerate for one hour. When cooled, chop the raisins and set aside.
2. Plunge the tomatoes into boiling water for 20-30 seconds, then put into iced water to chill. Peel and chop the tomatoes, reserving all the juices.
3. In a 350°F oven, toast the walnuts in an oven-proof sauté pan for 6-8 minutes or until you smell the aroma of the toasting nut without a lot of color change on the surface. Transfer the walnuts from the pan to a cutting board. Crush the nuts with the side of your knife.
4. Add the olive oil and one clove of garlic to the pan the nuts were in. Cook the garlic until it is blistered brown. Stir in the rosemary and nuts off of the flame and set aside.
5. In a 3-quart heavy-bottomed sauce pot, heat the 2 tablespoons of olive oil over medium-high heat until wavy. Add shallots and cook, stirring often, until they become tender and start to brown. Add salt, chili flakes, rosemary sprig, chopped raisin and wine mixture, water and tomatoes, and simmer gently for 1 hour, stirring often.
6. Cook the fresh whole wheat pasta (recipe below) in lightly salted boiling water for 1-2 minutes, drain well and add to the sauce. Divide the pasta into 4 bowls. Spoon about 2 tablespoons of the walnut oil over the top of each plate along with a generous sprinkle of Pecorino Romano cheese.

For the fresh pasta:

1. Place all ingredients in a food processor and pulse to combine. Turn out onto clean counter and knead until it forms a smooth dough. Pat into a disk, cut in half, wrap each half in plastic, and refrigerate for 1 hour.
2. Sprinkle some flour on a jellyroll pan or cookie sheet and set aside. Set up a hand-cranked or electric pasta machine on one end of a work surface, and lightly flour the surface in front of the machine. Cut the pasta dough into quarters, wrap three of the quarters in plastic and set aside. Pass one dough quarter through the widest setting on the machine. Decrease the setting a notch and pass the dough through once again. Decrease another notch, and pass the dough through.
3. On the work surface, fold the flattened dough into thirds, bringing the two ends in towards the center as you would a letter. Flatten the dough with your fingers, return the machine to its widest setting, and pass one of the two open ends of the dough through the machine. Repeat this entire process 5 or 6 times, brushing the dough strip through the flour every now and then, until the dough feels silky and elastic.
4. Begin rolling the dough through the machine on decreasing settings until one notch before the finest setting. Roll the dough through this setting three times until you have obtained a long sheet of pasta that is very smooth and elastic, and approximately the same width as the rollers.
5. Cut the sheet of dough into thirds (each piece will be about 10 inches long). At this point you can either use a long kitchen knife, a circular pasta cutter, or one of the pasta cutter attachments available with your machine to cut the pasta into whatever shape you desire.

6. Repeat to roll and cut all of the dough. For long pasta (fettucine, tagliarini, cappellini, etc.) roll the cut pasta around your fingers to make a nest, and then toss gently with flour on the jelly roll pan. The pasta can then be refrigerated for up to a day until it is to be cooked, or carefully wrapped and frozen for several weeks.

Note that when using the dough sheets for anything but stuffed pasta, you can allow the pasta sheets you have rolled out to dry *slightly* on the work surface before cutting. For stuffed pasta (ravioli, cappellini, tortellini etc.), the sheets should be kept covered to prevent them from drying, as you will need to fold them.