

### **Fresh Pasta**

1½ cups all-purpose flour  
1 cup semolina flour  
1 teaspoon salt  
4 large eggs

- Add flour and salt to bowl of a stand mixer fitted with a dough hook. Add eggs; mix on medium low speed until dough is smooth and elastic, about 7 to 8 minutes. Turn out on a floured board and continue kneading 1 minute. Form into a disc, wrap in plastic and let stand 1 hour.
- Divide dough into four pieces. Using a pasta machine, roll dough to desired thickness. Cut to desired width. Set aside on floured sheet pan until ready to cook.
- Bring a large pot of well salted water to a boil; cook the pasta until tender. Drain, reserving some of the cooking liquid. Toss pasta with sauce, adding some of the water as needed to thin the sauce. Season with salt and pepper.

### **Basil Marinara**

2 tablespoons olive oil  
3 to 4 cloves garlic smashed  
Splash of white wine  
2 (28-ounce) cans crushed San Marzano tomatoes  
1 tablespoon Italian seasoning  
1 teaspoon garlic powder  
1 teaspoon onion powder  
Fresh basil  
Sea salt and freshly cracked pepper  
1 batch fresh pasta, cut into fettuccini

- In a large saucepan, heat oil over medium heat. Cook garlic until light golden. Add spices ; cook 1 minute more.
- Add wine, cook 1 minute. Add tomatoes, bring to a simmer. Cook 30 minutes. Add basil; season with salt and pepper.

### **Ricotta Gnocchi**

1 pound fresh whole milk ricotta  
2 egg yolks  
1 cup grated parmesan cheese  
¼ teaspoon grated nutmeg  
1-½ cups all-purpose flour, or as needed  
Salt and pepper

- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper. Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter. Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.



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### **Cream Sauce with Kale and Mushrooms**

1 tablespoon olive oil  
1 package button mushrooms, sliced  
1 shallot, minced  
2 to 3 cloves garlic, crushed  
1 package kale, blanched and chopped  
½ cup white wine  
1 cup chicken stock  
1 cup heavy cream  
¼ grated parmesan  
Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the oil.
- Cook the mushrooms until nicely browned.
- Add shallots and garlic; cook until tender.
- Add the kales; cook until tender.
- Add white wine; simmer until reduced by half.
- Add stock and cream; bring to a simmer and cook until reduced by one-third.
- Stir in parmesan; season with salt and pepper.

### **Cannoli with Ricotta Filling, Crushed Pistachio and Honey**

12 ounces ricotta cheese, strained  
4 ounces cream cheese  
¼ cup confectioners' sugar  
¼ cup honey, local if possible  
¼ teaspoon vanilla extract or paste  
1 orange, zest only  
8 to 10 cannoli shells  
½ cup pistachios, roughly chopped

- In a mixer with a whisk or a food processor, combine all ingredients and whip until smooth, about 3 to 4 minutes.
- If mixing by hand, stir with a wooden spoon to mix and lighten, about 2 to 3 minutes, then switch to a whisk and mix for an additional 3 to 4 minutes
- Add filling to a pastry bag, and pipe into both sides of the cannoli shell
- Dip each end in the pistachios and serve.

*Gratuity is not required but it is appreciated.*