



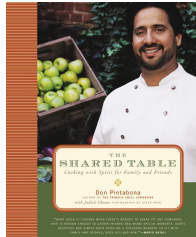
O R I E L

HOMEMADE CAVATELLI  
WITH SAUSAGE, ONIONS AND PEAS

*Don Pintabona, 'The Shared Table'*

WINE PAIRING: JASPER

SERVES 6



This is a very hearty home-style dish that can easily be doubled or tripled to feed a crowd. Although the original versions used fresh peas, as I now do, growing up we used canned peas, which make a sauce that is much different in taste. To make homemade cavatelli, you will need a cavatelli machine, an inexpensive device that turns out perfect little curly-edged shells. However, you can also make this using dried cavatelli or any other commercially produced rough-edged pasta that can stand up to the chunky sauce.

PREPARATION

1/4 cup olive oil	2 tablespoons unsalted butter, softened
1 pound sweet or hot Italian sausage, removed from the casing	1 pound cooked Homemade Cavatelli (recipe follows) or dried cavatelli, cooked according to package directions
4 cups marinara sauce	1/4 cup chopped fresh flat-leaf parsley
1 cup diced onions	1/2 cup freshly grated Pecorino Romano cheese
1 1/2 cups fresh English peas, blanched	
Coarse salt and freshly ground pepper	

1. Heat 2 tablespoons of the oil in a large, heavy-bottomed sauté pan over medium heat. Add the sausage and sear, turning frequently, for about 5 minutes, or until the sausage is beginning to color. Lower the heat, cover, and cook, turning frequently, for about 12 minutes, or until the sausage is firm and no longer pink inside. Remove the sausage from the pan and set aside.
2. Place the marinara sauce in a large saucepan over very low heat just to heat through.
3. Return the sauté pan to medium heat. Add the remaining 2 tablespoons oil and the onions and sauté for about 4 minutes, or just until the onions begin to take on some color. Add the peas, season with salt and pepper to taste, and cook, stirring frequently, for about 3 minutes, or just until the peas are heated through. Stir in the butter and remove from the heat. Leave the mixture in the pan.
4. Using a sharp knife, cut each sausage on the bias into 6 or 7 pieces. Add the sausage to the pea mixture and return the pan to medium heat. Cook, stirring frequently, for about 3 minutes, or just until warm. Transfer the mixture to a serving platter (or bowl) and add the cooked cavatelli and just enough of the sauce to lightly coat the pasta. Gently toss to combine. Sprinkle with the parsley and serve with the cheese and the remaining sauce on the side.

*See next page for Homemade Cavatelli recipe...*



## HOMEMADE CAVATELLI

MAKES 2 POUNDS

### PREPARATION

3 cups all-purpose flour  
1 1/4 cups semolina flour (see Note)  
1 teaspoon coarse salt  
1 pound ricotta cheese  
2 large eggs

1. Combine the all-purpose flour, semolina flour, and salt and sift into the large bowl of a heavy-duty electric mixer fitted with a dough hook. Add the ricotta and eggs and mix on a medium speed for about 5 minutes, or until the dough pulls together into a ball.
2. Remove the dough from the bowl and form into a disk shape. Wrap in plastic and refrigerate for at least 30 minutes or up to 3 days.
3. When ready to cook (or freeze), using a pasta machine capable of forming cavatelli, form the dough into cavatelli shapes.
4. Bring a large pot of lightly salted cold water to a boil. Add the fresh cavatelli and return to a boil. Boil for about 3 minutes, or just until the pasta rises to the top. Drain well into a colander and proceed as directed in the master recipe.
5. If using in other than the master recipe, drain as above and place in a serving bowl and toss with the desired sauce or with 2 tablespoons unsalted butter or olive oil and season with coarse salt, freshly ground pepper, and freshly grated Parmesan cheese to taste. Garnish with chopped fresh flat-leaf parsley or basil and serve immediately.
6. If freezing, line a baking pan with parchment paper and lay the fresh cavatelli out in a single layer. Place the pan in the freezer for at least 1 hour or until the cavatelli are very firm. Transfer the frozen cavatelli to resealable plastic bags, label with the date made, and return to the freezer for up to 3 months. Cook, frozen, as above, increasing the cooking time by about 3 minutes.

*NOTE: Semolina flour (coarsely ground durum wheat flour) is available at Italian markets, specialty food stores, and some supermarkets.*

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