



COOKING CLASSES
AT SUR LA TABLE

ONLINE FRESH PASTA: TORTELLINI TWO WAYS

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Proteins

- ☐ 5 eggs

Produce

- ☐ 1 lemon
- ☐ 2 Medium red bell peppers
- ☐ 3 garlic cloves
- ☐ Fresh flat-leaf parsley
- ☐ 1 bunch fresh basil
- ☐ 1 shallot
- ☐ 1 small zucchini
- ☐ 3 pounds beefsteak tomatoes

Dairy

- ☐ 1 cup whole-milk ricotta cheese
- ☐ 1/4 cup fresh goat cheese
- ☐ 1/2 cup plus 2 tablespoons fresh-grated Parmigiano-Reggiano cheese
- ☐ 1 tablespoon unsalted butter

Pantry Items

- ☐ Kosher salt
- ☐ Fresh ground black pepper
- ☐ Semolina flour
- ☐ Extra virgin olive oil
- ☐ Crushed red pepper flakes
- ☐ "00" or AP flour

Dry/Canned Goods

- ☐ 1 cup green olives, pitted
- ☐ 1/4 cup capers
- ☐ Anchovy paste
- ☐ 1/4 cup toasted pine nuts

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- ☐ Chefs knife
- ☐ Cutting board

Hand Tools/Gadgets

- ☐ Measuring cups and spoons, various sizes
- ☐ Liquid measuring cup
- ☐ Digital scale (optional)
- ☐ Bench scraper
- ☐ Whisk
- ☐ Microplane zester
- ☐ Pepper grinder
- ☐ Garlic peeler
- ☐ Citrus juicer
- ☐ Fine mesh strainer
- ☐ Silicone spatula
- ☐ 3-inch round cookie cutter
- ☐ Silicone pastry brush
- ☐ Slotted spoon

Cookware

- ☐ Saucepan
- ☐ Stockpot

Appliances

- ☐ Pasta roller
- ☐ Food processor

Bakeware

- ☐ Mixing bowls, various sizes
- ☐ Rimmed baking sheet

Tabletop

- ☐ Pasta bowls

Other

- ☐ Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.
- This pasta dough will make 1 full recipe of one filling and sauce OR a half recipe of each. The ingredients listed on the following page are for a full quantity of all recipes.
- Clear a large work area for pasta making.

Fresh Pasta Dough

1. Set up pasta roller or stand mixer with a pasta attachment ready to use.

Goat Cheese Tortellini with Charred Red Pepper Pesto and Olives

1. Bring a large pot of water to boil.
2. Char red peppers in oven and transfer to medium bowl covered with plastic wrap. We will review how to peel and clean in class.
3. Set up food processor.
4. Strain ricotta for at least 1 hour.
5. Pit olives if needed.

Zucchini and Ricotta Tortellini with Melted Tomatoes

1. Strain ricotta for at least 1 hour.
2. Bring a large pot of water to boil.

FRESH PASTA DOUGH

Yield: 4 servings

Fresh pasta dough is so easy to make, you'll wonder why you never did it before. If you can find Italian "00" flour, use it to make very delicate, yet chewy pasta. If not, all-purpose or bread flours work well.

2 1/2 cups (12 1/2 ounces) "00" flour, plus more for dusting

1 teaspoon kosher salt

4 large eggs

1 tablespoon extra-virgin olive oil

Semolina flour, for dusting pasta and surfaces

1. ***To make dough:*** To a large mixing bowl, add the flour and salt, mix to combine. Make a well in the center of the flour, then add the eggs and oil. Using your fingers, blend the eggs into the flour mixture, stirring the flour from the sides of the well until all flour has been incorporated. Once the dough has come together, place on a clean work surface and knead until smooth, about 3 to 5 minutes. Wrap the dough in plastic wrap and allow to rest for at least 20 minutes

2. ***To roll pasta dough:*** Secure the pasta roller, either table-mounted or a mixer attachment. Using a bench scraper, cut dough into 3 portions. Keep dough covered in plastic wrap when not in use. With the heel of your hand, flatten the dough, then lightly dust it with flour. Feed past dough through pasta roller on largest setting, and roll. Take the dough and tri-fold it like a letter, then press to seal. Feed a folded edge through the pasta roller on the largest setting a second time.

3. Continue rolling pasta through the machine, without folding, adjusting the machine to a smaller setting each time, until the desired thickness is reached. If the pasta sheet becomes too long to handle, use a bench scraper to cut it into more manageable sizes.

4. ***To cut pasta:*** Cut sheets to desired shapes, toss with semolina, and set aside on a baking sheet dusted with semolina.

GOAT CHEESE TORTELLINI WITH CHARRED RED PEPPER PESTO AND OLIVES

Yield: 4 servings

Tortellini filling:

1/2 cup whole-milk ricotta cheese
1/4 cup fresh goat cheese
2 teaspoons lemon zest
2 tablespoons freshly grated Parmigiano-Reggiano cheese
1 large egg, lightly beaten
1/4 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1 recipe Fresh Pasta Dough (recipe included)
Semolina flour, for dusting

Charred red pepper pesto:

2 medium red bell peppers
1/4 cup extra-virgin olive oil, plus more for brushing peppers
1 cup green olives, pitted
1/4 cup capers, rinsed
1 medium garlic clove, chopped
1 teaspoon anchovy paste
2 tablespoons chopped fresh flat-leaf parsley
10 fresh basil leaves
1 teaspoon lemon zest
1 tablespoon fresh lemon juice
1/2 teaspoon crushed red pepper flakes, plus more to taste
Freshly ground black pepper
1/4 cup toasted pine nuts
1/4 cup freshly grated Parmigiano-Reggiano cheese, plus more for serving
Kosher salt and freshly ground black pepper

Preheat oven to 475°F.

1. **To prepare filling:** Strain ricotta in a fine-mesh sieve over a medium bowl for at least 1 hour to remove excess liquid. Transfer ricotta to a medium bowl, add goat cheese, lemon zest, Parmesan, egg, salt, and pepper; using a silicone spatula, fold to combine and set aside.

2. **To prepare pasta:** Roll fresh pasta into paper-thin sheets. Use a 3-inch pastry cutter to make rounds, dust the tops of the pasta rounds with flour, and cover loosely with a clean kitchen towel or a piece of plastic wrap. Repeat until all the pasta dough is used. (*You can gather the pasta scraps and reroll them to make more rounds, as long as they are still soft and workable.*)

3. To fill and shape tortellini: Gather pasta rounds, the filling, a baking sheet coated with flour, and a small bowl of water together next to a clean workspace. Line up 3 pasta rounds and place 1 teaspoon of filling in the center of each. Dip your finger in the bowl of water and run it along the edge of the round to moisten. Fold the dough over to form a half moon and press edges together to seal. Next, draw the two corners together to form a rounded bonnet shape, and press the ends tightly together to seal. Place the tortellini on the floured baking sheet and repeat with the remaining rounds and filling.

4. To prepare pesto: Place the red peppers on a rimmed baking sheet. Using a silicone pastry brush, lightly coat the peppers with oil. Transfer the peppers to the oven and roast, turning every 10 minutes, until the peppers are very soft and the skin is charred and blistered, about 30 minutes. Using tongs, transfer the peppers to a medium bowl, cover with plastic wrap, and set aside until cool enough to handle. Once cooled, peel and seed the peppers and add to a food processor fitted with a metal blade. Add the remaining pesto ingredients to the food processor and blend until smooth. Taste and adjust seasoning with salt and pepper. Set aside.

5. To cook tortellini: Bring a large pot of water to a boil over high heat. Generously season water with salt. Add tortellini, in batches, and stir gently to prevent pasta from sticking together. Boil until the tortellini rise to the top of the water, filling is hot, and the pasta is cooked through, 3 to 4 minutes.

6. Reserve about a cup of pasta water and using a slotted spoon or spider transfer the hot tortellini to a large bowl. Gently toss with the pesto, adding the reserved pasta water as needed to thin the sauce. *(Don't toss too much, or pasta will break apart.)*

7. To serve: Divide the tortellini among pasta bowls; top with grated cheese, and serve immediately.

ZUCCHINI AND RICOTTA TORTELLINI WITH MELTED TOMATOES

Yield: 4 servings

Filling:

1/2 cup whole-milk ricotta cheese, strained
1 tablespoon unsalted butter
1 tablespoon minced shallot
2 garlic cloves, minced
1/4 cup finely chopped zucchini
2 tablespoons finely chopped fresh basil leaves
1/4 cup freshly grated Parmigiano-Reggiano cheese
2 teaspoons fresh lemon juice, plus more as needed
Kosher salt and freshly ground black pepper
1 recipe Fresh Pasta Dough (recipe included)
Semolina flour, for dusting

Melted tomatoes:

6 tablespoons extra-virgin olive oil
3 pounds ripe beefsteak tomatoes, coarsely chopped
Kosher salt and freshly ground black pepper
1/4 cup finely chopped fresh basil leaves

1. To prepare tortellini filling: Strain ricotta in a fine-mesh sieve over a medium bowl for at least 1 hour to remove excess liquid. To a medium saucepan over medium heat, add butter. Once melted and the foaming subsides, add shallots, garlic, and zucchini, and cook, stirring occasionally until softened. Set aside to cool. Stir in basil, strained ricotta, Parmesan, and juice into the zucchini mixture. Taste and adjust seasoning with salt, pepper, and lemon juice. Set aside.

2. To prepare pasta: Roll fresh pasta into paper-thin sheets. Use a 3-inch pastry cutter to make rounds, dust the tops of the pasta rounds with flour, and cover loosely with a clean kitchen towel or a piece of plastic wrap. Repeat until all the pasta dough is used. *(You can gather the pasta scraps and reroll them to make more rounds, as long as they are still soft and workable.)*

3. To fill and shape tortellini: Gather pasta rounds, the filling, a baking sheet coated with flour, and a small bowl of water together next to a clean workspace. Line up 3 pasta rounds and place 1 teaspoon of filling in the center of each. Dip your finger in the bowl of water and run it along the edge of the round to moisten. Fold the dough over to form a half moon and press the edges together to seal. Next, draw the two corners together to form a rounded bonnet shape, and press the ends tightly together to seal. Place the tortellini on the floured baking sheet and repeat with the remaining rounds and filling.

4. **To prepare melted tomatoes:** To a large deep saucepan set over medium-high heat, add oil. Once shimmering, add tomatoes and cook until tomatoes release their juices, 4 to 6 minutes. Using a slotted spoon, transfer tomatoes to a large bowl. Return the saucepan to medium-high heat and cook the tomato juices until thickened, 8 to 10 minutes, adding any accumulated juices from the mixing bowl. Return the tomatoes to the skillet and season with salt and pepper. Stir in basil, cover, and keep warm.

5. **To cook tortellini:** Bring a large pot of water to a boil over high heat. Generously season water with salt. Add tortellini, in batches, and stir gently to prevent pasta from sticking together. Boil until the tortellini rise to the top of the water, filling is hot, and the pasta is cooked through, 3 to 4 minutes.

6. Reserve about a cup of pasta water and, using a slotted spoon or spider, transfer the hot tortellini to the tomatoes; gently toss to coat. Add a small amount of pasta cooking water, as needed, to thin the tomatoes.

7. **To serve:** Divide the tortellini among pasta bowls and serve immediately.