



**COOKING CLASSES**

AT SUR LA TABLE

# **HOMEMADE PAPPARDELLE AND RAGÚ**

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

- 12 ounces mild or hot Italian sausage

## Produce

- 2 large yellow onions
- 2 large garlic cloves
- 1 package fresh thyme
- 1 package fresh basil

## Dairy/Refrigerated

- 2 TBSP unsalted butter
- 2 ounce Parmigiano-Reggiano
- 4 large eggs

## Pantry Items

- Crushed red pepper flakes
- 8 ounces chicken broth
- Kosher or sea salt
- Black pepper
- Olive oil

## Dry/Canned Goods/Other

- 4 ounces Chianti or other fruity red wine
- 1, 28-ounce can San Marzano tomatoes (whole, crushed, or diced)
- 13 ounces "00" or All-purpose flour
- Semolina flour

# Equipment Needed

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

## Cutlery

- Chef knife
- Cutting board

## Hand Tools/Gadgets

- Measuring cups and spoons
- Liquid measuring cups
- Mixing bowls, various sizes
- Whisk
- Rolling pin
- Can opener
- Box grater
- Wooden spoon
- Slotted spoon
- Colander
- Tongs

## Cookware

- Large skillet
- Large saucepan or stockpot

## Appliances

- Stand mixer with pasta rolling attachment or tabletop pasta rolling machine

## Tabletop

- Serving bowls

## Other

- Plastic wrap

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients before 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.

### **All Recipes**

1. Wash and dry all produce.
2. Remove casings from sausage.

## 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 flour work really well.

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*2 1/2 cups (12 1/2 ounces) Italian-style "00" or unbleached all-purpose flour, plus more for dusting*

*1 teaspoon fine sea salt*

*4 large eggs*

*1 tablespoon extra-virgin olive oil*

*Semolina flour, for dusting pasta and surfaces*

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1. **To make the dough:** Place flour and salt in a large mixing bowl and whisk to combine. Make a "well" in the center of the flour mixture and add eggs and oil. Using your fingers, blend the eggs into the flour mixture, stirring the flour in from the sides of the well and working outwards. When the pasta dough is thoroughly mixed, turn it out on a lightly floured work surface. Knead dough until it is smooth and flexible but not sticky, adding small amounts of flour as needed, about 5 minutes. Shape the dough into a ball and flatten into a disk. Cover with plastic wrap and rest for at least 20 minutes or up to an hour at room temperature.

2. **To roll out and cut dough:** Secure a pasta machine to the edge of a long countertop. Using a bench scraper, cut the dough into 4 pieces. Keep extra dough covered in plastic wrap while working with 1 piece. With a rolling pin, roll the piece of dough into a rough rectangle that will fit inside the widest setting of the pasta machine. Roll the dough through the machine, catching it with 1 hand as you roll with the other. Take the dough and trifold it like a letter. Turn the dough so one open end faces the machine and roll it through on the widest setting again. Fold, turn, and roll once more on the widest setting.

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

4. Cut sheets to desired shapes and sizes, toss with semolina flour, cover with clean kitchen towel, and set aside. The pasta can be cooked immediately or covered with plastic wrap and refrigerated for up to 24 hours before use.

## ITALIAN SAUSAGE RAGU WITH CHIANTI OVER FRESH PAPPARDELLE PASTA

**Yield:** 4 servings

This ragù achieves its depth of flavor from the caramelized onions. To achieve the rich flavor, the onions need to be cooked for at least 20 minutes and monitored closely. It is well worth the effort as the flavor is much more complex than your average tomato sauce.

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*12 ounces mild or hot Italian sausage, casings removed*

*2 tablespoons unsalted butter*

*2 large yellow onions, quartered and thinly sliced*

*2 large garlic cloves, minced*

*1/2 teaspoon crushed red pepper flakes (optional)*

*1/2 cup Chianti wine*

*1 cup low-sodium chicken broth*

*1 (28-ounce) whole San Marzano tomatoes, drained and chopped, juice reserved*

*1 tablespoon minced fresh thyme*

*Sea salt and freshly ground black pepper*

*1/4 cup finely grated Parmigiano-Reggiano cheese*

*1/4 cup loosely packed fresh basil leaves, torn*

*1 recipe Fresh Pasta Dough, rolled into semi-thin sheets, (second thinnest setting on pasta machine) and cut into 1/2-inch ribbons*

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1. **To prepare the ragù:** To a large skillet set over medium-high heat, add sausage and cook, using a wooden spoon to break it into small pieces, until browned, about 12 minutes. Using a slotted spoon, remove the sausage from the skillet and transfer to a paper towel-lined plate. Add butter and onions to the skillet and cook until deep golden brown, stirring often to prevent onions from burning or scorching, reduce heat if necessary, 20 to 30 minutes.

2. Add the garlic and red pepper flakes to the caramelized onions and cook until fragrant, about 1 minute. Add Chianti and bring mixture to a boil. Use a wooden spoon to scrape the browned bits from the bottom of the skillet. Once Chianti has reduced and almost evaporated, return the sausage to the skillet and add the broth, tomatoes, and thyme. Bring the mixture to a boil and lower the heat to a simmer, stirring occasionally until slightly thickened, about 20 minutes. Taste and adjust seasoning with salt and pepper.

3. **To cook the pasta:** Heat a large pot of water over high heat until boiling. Generously season water with salt. Add pasta to the water and stir to prevent pappardelle from sticking together. Cook until al dente, 2 to 3 minutes. Reserve about 1 cup of pasta water and drain

pasta through a colander. Transfer pasta to the skillet with ragù, toss well with tongs, using reserved pasta water to loosen sauce and coat pasta as needed. Taste and adjust seasoning with salt and pepper.

4. **To serve:** Divide pasta among warm pasta bowls, garnish with Parmesan and basil and serve immediately.