

Chef Amber Sampson's Homemade Pasta

Serves 8-12

Prep:20 minutes Rest:60 minutes. Cook: 10 minutes

Total time: 1.5 hours

Ingredients:

- 6 large eggs, beaten to blend
- 4 cups all-purpose flour
- 1 cup flour for sprinkling
- 2 tablespoon olive oil
- 2 teaspoon kosher salt

Directions:

- 1) On a clean work surface, sift 4 cups of flour, setting aside 1 cup for later use rolling
- 2) Create a well in the center of the flour
- 3) Crack eggs, oil, and salt into the well
- 4) Using a four, begin to scramble the eggs in the center
- 5) Once all the eggs have been mixed, begin to slowly incorporate flour from the sides of the well
- 6) Once the well structure has fallen, use your hands to begin to kneed the dough
- 7) Dough will be too wet, then too dry at first
- 8) Kneed the dough ball for 5 minutes to develop gluten
- 9) Dough will be ready when you can no longer see any flour and it bounces back at the touch, like supple skin.
- 10) Wrap in plastic and refrigerate for 1 hour or up to 24 hours ahead of time
- 11) After refrigeration, cut dough into manage pieces
- 12) Dust work surface with remaining flour and roll dough by hand with a rolling pin, or with a machine into desired shape
- 13) Bring a gallon pot of water to a boil
- 14) For fresh pasta, boil for 1-3 minutes until tender, dry pasta will need 5-8 minutes

Chef tips:

- To make dried pasta, make fresh and then shape. Dry shape by air in a cool dry place for 24 hours and then store for 3 months to 1 year
- Fresh filled pasta, can be dried for 2 hours and then frozen for 3 months in an airtight container

Chef Amber Sampson's Classic Red Sauce

Serves 8-12 Prep:10 minutes Cooking 90 minutes. Total time: 1.5 hours

Ingredients:

- 1 can (16oz-oz) whole peeled San Marzano plum tomatoes (or best alternative of crushed tomatoes)
- 1/4 cup olive oil
- 1 white onion, diced
- 1 large carrot
- 12 cloves garlic, finely minced
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon sugar
- 2 TBS each dried Italian herbs: basil, oregano, rosemary, thyme, marjoram, sage, or coriander.
- pinch of red pepper flakes
- 1 teaspoon anchovy paste (or fish sauce)
- 8 oz chicken stock/veggie stock/or water
- 3-4 tablespoon tomato paste
- Garnish: 2 tablespoons fresh chopped Italian parsley, 8oz Parmigiano-Reggiano

Directions:

- 15) In a heavy bottom saucepan, warm olive oil and then sweat onions until translucent.
- 16) Add in garlic and cook until fragrant, 30 seconds to one minute.
- 17) Add all dried Italian herbs and tomato paste to pan, stirring to warm until and allowing the paste to cook for 2 minutes
- 18) Add in fish sauce or anchovy paste, pepper, sugar, salt and red pepper
- 19) Pour in tomatoes and chicken stock, and stir
- 20) Add carrot and cook on low simmer, regularly stirring the pot for 1 hour
- 21) Check after one hour, and continue to cook or serve
- 22) Season to taste after finished cooking and garnish with fresh parsley and cheese.
- 23) Remove carrot when you serve and store sauce

Chef Tips:

- Sauce will last in fridge for up to two weeks for frozen for 3 months.
- Do not over salt in the beginning, as the sauce will cook down.

Pasta Class Grocery List:

- 1 can (16-oz) whole peeled San Marzano plum tomatoes
(or best alternative of crushed tomatoes)
- 8oz olive oil
- 1 white onion, diced
- 1 large carrot
- 12 cloves garlic-one head garlic
- 5 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon sugar
- 2 TBS each dried Italian herbs:
basil, oregano, rosemary, thyme, marjoram, sage, or coriander.
- pinch of red pepper flakes
- 1 teaspoon anchovy paste (or fish sauce)
- 8 oz chicken stock/veggie stock/or water
- 3-4 tablespoon tomato paste
- 2 tablespoons fresh chopped Italian parsley
- 8oz Parmigiano-Reggiano cheese
- 8oz red wine
- 5 cups or 3 pounds all-purpose flour
- 6 eggs
- 4-6oz red wine

Pasta Class Supply List:

- Plastic Wrap
- Large Cutting Board
- Fork
- Large Chef Knife
- 2 heavy bottom large stockpots (one for cooking pasta, one for cooking the sauce)
- Wooden spoon
- Spatula
- Rolling pin
- 1 large sheet pan
- Measuring cups and spoons to portion recipe
- Bench scraper
- Garlic press