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## Cavatelli Pasta

- 340g semolina
- 3g salt
- 150ml warm water + more if needed

### Method

1. Place the semolina and salt into a mixer.
2. Turn it on with the dough hook and slowly start pouring the warm water.
3. Let the mixture become a dough. It shouldn't be dry nor too tacky.
4. Wrap it with cling film and allow it to rest for 30 minutes.
5. Now take it out and roll it into long, thin lengths (like doing gnocchi but much thinner).
6. Cut 2.5cm finger sized strips and using the thumb finger, roll outwards across the wooden board with even but firm pressure. You should get long, shell like shapes.
7. Coat with some semolina and refrigerate.
8. To cook, drop into boiling water and cook for roughly 8-10 minutes, depending on the size, shape and thickness.

## Curry Leaf Salsa Verde

- 30g Curry leaves
- 50g green basil blanched
- 40g parsley blanched
- 20g mint
- 30g cornichons
- 15g capers
- 10g dijon mustard
- 10g vinegar
- 80g extra virgin olive oil
- 10g salt
- 1 ice cube
- 20g anchovy fillets
- 10g minced garlic

### Method

1. Place all the ingredients into a highspeed blender and process to a smooth paste.
  2. Season to taste.
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## **Cavatelli Curry Lead Salsa Verde with Stracciatella, Courgette, Fig Leaf Oil**

- Cavatelli 115g
- Curry Leaf Salsa Verde 50g
- Stracciatella 30g
- Courgette 50g
- Fig Leaf Oil 10g
- Grana Padano 4g
- Salt 1g
- Pepper 1g
- Garlic 3g
- Chili Flakes 1g
- Extra Virgin Olive Oil 10g

### **Method**

1. To cook, drop into boiling water and cook for roughly 8-10 minutes, depending on the size, shape and thickness.
  2. In a hot pan, place the oil, minced garlic and chilli flakes. Sautee quickly and then add courgette, move constantly to avoid sticking and excess browning.
  3. When the pasta is ready pour it on top of the sauteed ingredients in the pan along with 50ml of cooking liquid.
  4. Add Salsa verde and mix thoroughly taking care not to damage the plum cooked pasta approx. 1 min.
  5. To plate, place stracciatella in a pasta bowl, then spoon the cooked pasta and sauce on top. Garnish with grated Grana Padano and a swirl of fig leaf oil, finish with some fried curry leaves.
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