

Selena + NICK DiGIOVANNI

EPISODE 5

INGREDIENTS

For Pasta Dough:

2 cups flour
2 large eggs
4 egg yolks
½ cup salt

For Pesto:

2 cups packed basil leaves
(blanched)
½ cup grated parmesan
½ cup olive oil
⅓ cup toasted pine nuts
3 cloves roasted garlic
Salt and pepper (to taste)



HOMEMADE PASTA WITH PESTO IN A PARMESAN WHEEL

DIRECTIONS:

For Pasta Dough:

1. Pour flour into the center of a cutting board.
2. Use a small bowl to make a well in the middle and add eggs and yolks.
3. Combine, then knead until smooth.
4. Wrap dough in plastic wrap and rest in fridge for 30 minutes.
5. Flour dough, then roll it out through the Kitchen Aid pasta attachment.

6. Cut the dough and flour again, and prep to cook in a large pot with salted water.
7. Boil the pasta until cooked.

For Pesto:

1. Blanch basil leaves in hot water, then chill in ice bath.
2. Combine all ingredients in blender. Toss with your homemade pasta.

For Parmesan Wheel:

1. Use parmesan wheel scoring knife to carve around top edge of wheel.
2. Wedge in parmesan wedges and cracking knife, all the way around until the lid can be removed.
3. Carve a hole in the middle for pasta.
4. Light on fire <https://www.youtube.com/watch?v=S6enIZ2qxEO>
5. Place pesto pasta in the well of the cheese wheel to serve.