

## Recipe and Procedure for Sauce Christiana - Extra Virgin Olive Oil, Vine Ripened Tomatoes, Garlic and Fresh Basil

Yield 4-6 servings

Ingredient	Qty.
Extra virgin olive oil	1/2 to $\frac{3}{4}$ cup
Garlic, trimmed, quartered	3 large cloves
Vine-Ripened Baby Romas, sliced in half	1-2#
Basil leaves, fresh, whole	6 each
Sea salt or kosher salt	to taste
Pecorino	garnish

1. In large sauté pan, heat olive oil and garlic over low heat. Continue to cook for 4-5 minutes, taking care not to brown the garlic.
2. Add the tomatoes and basil to the pan. Cook gently, an additional 4-5 minutes or until basil is wilted and tomatoes have just barely begun to lose their shape.
3. Season to taste with sea salt.
4. Plate fresh pasta. Spoon sauce over pasta and garnish with freshly shaved pecorino cheese.

## Recipe and Procedure for Fresh Pasta alla 'Uovo (Egg Pasta)

Yield 4-6 servings

Ingredient	Qty.
Semolina Flour	About 2/3 cup
Eggs, large	1 ea
Kosher or Sea Salt	1 t
Water	As needed
Semolina	For dusting

1. Place semolina on clean work surface in small pile. Using egg, create a "hole" in the center of semolina large enough to hold a cracked egg.
2. Crack egg and place in center of the hole. Using fingers, break yolk, then begin to incorporate semolina into egg. Continue to work dough, adding more semolina as need to keep dough from sticking. If dough is too dry, add a little water.
3. Knead dough until it springs back immediately when pressed with a finger. Place dough in a plastic bag, seal and rest dough for 20 minutes.
4. Use pasta machine as instructed. Final thickness should be about 1/8" thick (between number 7 and 8). Dry cut pasta on a rack.
5. To cook, bring a large pot of salted water to a rolling boil. Cook pasta about 2-3 minutes, or al dente. Drain thoroughly, toss with olive oil and cover until ready to serve.