

# Cavatelli al Pesto Genovese

By Chef Emily

(3-4 servings)

**Prep:** Please have all ingredients ready when the workshop starts.

## Equipment:

- Sharp knife or bench scrape
- Fork
- Butter knife
- Large Pot of Salted Water
- Blender or food processor
- Baking sheet (optional)
- Clean kitchen towel
- Plastic wrap
- Apron

## Beverage Suggestions

Something young, fruity, and aromatic

- White Wine: Pinot Grigio or Vermentino
- Red Wine: Chianti
- Beer: Pale Ales

## Pasta

### Ingredients:

- 1 ¼ cups (250g) semolina flour
- ½ cup (130g) plus 1 Tablespoon warm water (may need a little more)

## Pesto

### Ingredients:

- 4 oz (2 cups) fresh basil leaves
- ¼ cup walnuts
- 4 cloves garlic
- ½ cup olive oil
- ½ teaspoon kosher salt
- ½ cup finely grated Parmigiano-Reggiano



## Instructions:

### 1. Setup Your Flour

Put the semolina flour in a mound on your workstation. Make a well in the center of the semolina.

### 2. Make the Dough

Pour warm water into the well. Run a fork around the inside of the well to gently incorporate the flour into the water. Use your hands to gather the crumbly bits to shape into a dough. The dough will be very crumbly and grainy, this is normal!

### 3. Knead the Dough

Transfer to a clean work surface and knead until a smooth dough is formed. This will take about 5 minutes. The dough must neither be sticky nor too dry. It should feel slightly tacky. If it is too dry, add a spoonful of warm water at a time, as needed. Wrap in plastic wrap and set on your counter to rest for 10-30 minutes.

### 4. Make the Pesto

Add basil, walnuts, garlic, salt and Parmigiano-Reggiano to your food processor. Pulse until everything is finely chopped. If you can, drizzle in the olive oil while the blender or food processor is running. Stop and scrape down the sides before blending for a final 30 seconds. Set pesto aside.

### 5. Boil the Water

Heat a large pot of very well salted water to a boil.

### 6. Shape the Cavatelli

Cut dough into 8 pieces. Roll a piece out into a snake a little thinner than your index finger. Cut snake into 1-inch segments. Put the blade of the butter knife onto a segment of dough and pull back so dough flattens and curls around the knife blade. Gently remove the dough from the knife and repeat until you are out of dough segments. Place your completed pasta pieces on a baking sheet or clean segment of counter and cover with a clean paper towel. Repeat with the remaining pieces of dough.

### 7. Cook the Cavatelli

Put your Cavatelli into the pot of salted boiling water. Cook for 4 minutes. Drain the pasta and return to the pot.

### 8. Stir in Pesto

Stir the pesto in with your cavatelli. Enjoy! Top with freshly grated parmesan, if desired.

