

Pasta Demonstration

Three (paste) X Three (salse)

Battenkill Kitchen

Sunday, August 26, 2007

1:00-5:00 p.m.

Paste

Numero Uno: *Corzetti* - Ligurian stamped pasta coins

Classic Genoese pasta. Corzetti. means "little crosses, " which suggests that traditional designs might have included a cross used by Genoese crusaders. Even today, corzetti stamps typically reveal something of the Genoa's glory days, in addition to newer, more decorative floral and nautical designs.

Numero Due: *Pasta Chitarra* - Guitar string pasta of Abruzzo

Made with La Chitarra, a pasta guitar (or Chitarra) which is a frame strung with music wire, used to cut fresh pasta into strands. Chitarras originated in the Abruzzo region of Italy. One rolls out pieces of pasta dough by hand, places each sheet of fresh pasta on the wires, and presses the sheet through the wires with a rolling pin. The Cut noodles are then tossed to separate, and set aside briefly before cooking.

Numero Tre: - *Cavatelli*; - small, shell-shaped pasta of Puglia

Will demonstrate hand rolled and machine turned varieties of this Pugliese/Abruzzese speciality.

Salse

Numero Uno: Walnut/pine nut pesto - to accompany *Corzetti*

Numero Due: Salsa all Amatriciana - to accompany *Pasta Chitarra*

Numero Tre: Tomato & Arugula Sauce (salsa di pomodoro ed arugula) - to accompany *Cavatelli*