

MACCHERONI AL PETTINE WITH DATTERINI TOMATO SAUCE



Chef: Maurizio Ferrari

Menù Ingredients

30g Capperini in olio extra vergine di oliva - Small Capers in Extra-virgin olive oil - XG7
320g Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K
5g Capperi sotto sale - Salted Capers - U39
(for the maccheroni al pettine) 100g Peperoni interi alla Brace - Roasted Whole Peppers - TT1
(per i maccheroni al pettine) 6g Paprica purpuro dolce - 1805
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

to taste Fresh basil
to taste shaved Pecorino cheese
to taste Peanut oil
250g 00 Flour
100g Semolina flour
100g Eggs
6g Mild paprika

Method

Serves 4

Prepare the Maccheroni al Pettine: first blend roasted peppers than cook them in a pan to dry it out and remove the more water as possible, then leave it to cool. Place the 00 flour, semolina flour, paprika, eggs and blended roasted peppers in the food mixer and knead until smooth and even. Leave the dough to rest for 2 hours in the refrigerator. Roll out the dough through the pasta machine and cut 5x5cm squares, roll them up and drag them on a gnocchi board. Place the maccheroni on a baking tray with a sprinkle of some semolina flour so they will not stick. Soak the salted capers in cold water, changing it frequently, to eliminate all the salt. Fry the capers in hot oil until crispy. Drain and place the capers on kitchen paper to remove any excess oil. Cook the Maccheroni al Pettine in plenty of boiling salted water. In a pan, warm up the datterini tomato sauce, then add the small capers in extra-virgin olive oil and a some basil leaves. Arrange the Maccheroni and sauce at the centre of a plate, then garnish with shaved Pecorino cheese, fried capers and a drizzle of extra virgin olive oil.