



Chef Peter DeRuvo

Sassi

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CAVATELLI

Cavatelli means "little plugs" and is combined with zucchini sauce, parmesan and primo olio

Servings: Four to six

Cavatelli Pasta

Ingredients

5 ounces	Ricotta cheese
1	Egg
3 cups	Flour
1 teaspoon	Salt
Pinch of white pepper	

Preparation

Combine cheese, egg, salt and white pepper in mixing bowl and mix well. Add the flour by small handfuls to the cheese and mix gently until dough is no longer tacky.

Roll the dough into a half cylinder and refrigerate for about 20 minutes until it is firm. Cut the dough into 3/4-inch segments.

Using your thumb and forefinger, gently roll the dough pieces over the tines of a fork, pressing with the thumb to create an indentation on the back side of the dough and ridges on the front side.

To cook, drop the dumplings in boiling salted water, cook approximately five minutes, until they float. Remove pasta from the water.

Zucchini Sauce

Ingredients

4 medium	Zucchini, sliced into quarter inch pieces
2 cloves	Garlic, sliced
1 medium	Onion, diced and reserved
1/2 tablespoon	Chili flakes
1 bunch	Parsley
2 cups	Spinach
3 tablespoons	Butter, unsalted
2 tablespoons	Olive oil
2 tablespoons	Kosher salt
2 tablespoons	White pepper

Preparation

In a medium sauce pan on low to medium heat, add the butter and olive oil until slightly melted. Add the onions and garlic and sweat until translucent. Add in the zucchini, cook until fork tender. Remove all the vegetables and chill above in an iced bowl.

Blend the ingredients in a blender on high speed, add the parsley and spinach. Place it in another large bowl that's iced down. Repeat until everything is pureed. The sauce should look vibrant green with hints of heat from the chili and seasoned properly with salt and white pepper.

Combine the pasta with the sauce. Add parmesan or pecorino and serve immediately.