



THREE CHEESE AGNOLOTTI DEL PLIN

Recipe by MAI NGUYEN

Egg pasta dough (recipe below)

Cheese filling (recipe below)

Tomato Cream Sauce (recipe below)

Parmigiano Reggiano for grating

- Divide the pasta dough into 6 pieces.
- Roll a portion of the pasta dough into a thin sheet (thinnest or second thinnest setting depending on your pasta roller).
- Pipe small dots of filling (about $\frac{1}{2}$ a teaspoon) in a row down the bottom third of the pasta sheet ~ 1/2 inch apart.
- Fold the bottom of the pasta sheet up and over the filling. Firmly press down and seal the dough. Next, pinch the space between each of the filling to create a connected chain of pockets of pasta.
- Using a fluted cutter, trim the pasta sheet parallel to the filling, leaving a small overhanging border. Cut between the pinched sections of dough separating and sealing the agnolotti. Repeat until you've used up all your filling.
- Bring a large pot of water to a boil and salt it well.
- Gently transfer a portion of the agnolotti to the water. They should take about 2-4 minutes to cook, but check the edges every so often to see if they're pliable.
- Heat up a portion of the cream sauce. Transfer the cooked agnolotti to the sauce to coat.
- Plate the agnolotti and freshly grated parmigiano.

Egg Pasta Dough

400g "00" flour, plus more for dusting (approx. 4 scant cups)

258 eggs, beaten (approx. 4 large eggs)

- Pour the flour onto your work surface and make a well in the center. You should be able to see the work surface in the middle and the well's walls should be high enough to contain the eggs.
- Pour the eggs into the well. Working from the interior edge of the well, use a fork to incorporate a bit of the flour with the eggs. Continue incorporating a bit of flour at a time until the dough is the consistency of pancake batter. Clean off any flour mixture stuck to the fork and add it to the dough.
- Using a bench scraper, scrape any remaining flour from the work surface into the dough. Continue working the dough until a shaggy mass forms, 2 to 3 minutes. Parts of the mass will be rather wet, while other parts will be floury.
- With both hands, pull the far end of the dough toward you, fold it over itself, then push it away from you using the heels of your palms. Rotate the dough 90 degrees and repeat this motion.
- Knead for 3 to 5 minutes until the dough is a compact mass. The dough will be slightly tacky. Using the bench scraper, scrape any dry bits of dough from your work surface and discard. Continue kneading the dough as before until it is relatively smooth, 3 to 5 minutes more.
- Wrap the dough tightly in plastic wrap. Set aside to rest at room temperature for 30 minutes.

Ricotta Filling

1 ½ cup ricotta

1 cup grated mozzarella

1/3 cup finely grated Parmigiano Reggiano

Salt and pepper (to taste)

Pinch of nutmeg (optional)

- Combine everything together and mix well. Taste and adjust accordingly.
- Transfer filling to a piping bag.

Tomato Cream Sauce

1 cup yellow onion, finely diced

1 cup carrot, finely diced

1 cup celery, finely diced

2 cloves garlic, finely minced

3 cups canned diced tomatoes

2 tbsp olive oil

2 tbsp butter

½ cup heavy cream

Salt and pepper (to taste)

- Heat oil and butter in a pan over medium heat. Add the onion, carrots, and celery and cook until softened.
- Add the garlic and cook until fragrant.
- Add the tomatoes and simmer for 30 minutes. Using an immersion blender or a blender, puree the mixture (optional, you can skip this step if you want a chunkier sauce).
- Over low heat, add the cream to the pureed tomato and vegetable mixture. Simmer until your desired sauce thickness is reached. Season with salt and pepper.

EQUIPMENT

Cutting board and knives

Pasta roller (essential equipment)

Piping bag

Pots and pans

Mixing bowls

Whisk

Bench scraper

Microplane

Rolling pin

Fluted pasta cutter

Blender/immersion blender