

Bucatini with Bottarga

FROM CHEF CHAD COLBY, EXECUTIVE CHEF OF
MOZZA SCUOLA

1 lb bucatini* See *Semolina Egg Pasta* recipe below
8 each garlic cloves, chopped
4 oz high quality evoo
8 each garlic cloves, chopped
2 oz parsley, chopped
Mullet bottarga for grating
Chili flakes a desired



1. Cook Pasta in salted water.
2. Combine cooked pasta in a large bowl with 2 oz pasta water, evoo, garlic, chili flakes and parsley.
3. Add pasta and peas to pan of pancetta and garlic, with 4 oz of pasta water, cook for one minute.
4. Finish with grated bottarga.

*Semolina Egg Pasta

4 large eggs (7/8 cup eggs)
2 tablespoons water
1 tablespoon oil
3-1/3 cups semolina flour
1/2 teaspoon salt

1. Place eggs, water, flour and salt in mixer bowl. Attache bowl and flat beater. Turn to Speed 2 and mix 30 seconds.
2. Exchange flat beater for dough hook. Turn to Speed 2 and knead 2 minutes.
3. Remove dough from bowl and hand knead for 1 to 2 minutes. Let rest for 20 minutes.
4. Divide dough into 4 pieces before processing with Pasta Attachment.

Makes 8 servings