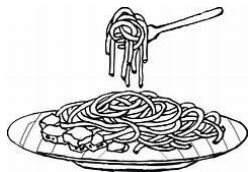


MYERBERG CENTER – COOKING WITH CHEF ALBA
Irresistible Italian Pasta Sauces
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PASTA WITH FRESH TOMATOES AND GOLDEN BREADCRUMBS

½ pound of thin spaghetti, thin linguini, or bucatini pasta

2-3 tablespoons extra virgin olive oil

2 cloves of garlic, thinly sliced

1 pint grape or cherry tomatoes, sliced in half lengthwise

Salt and pepper

Topping:

1 ½ tablespoons extra virgin olive oil

¾ cups Italian breadcrumbs

2 tablespoons minced fresh basil

1. Set a large pot of water with salt to boil and cook the pasta according to package direction to al dente.
2. In a large skillet and the olive oil and garlic in a cold pan. Turn heat to low and cook the garlic until fragrant and barely golden.
3. Raise the heat to medium, add the halved tomatoes tossing gently in the olive oil and garlic. Allow the tomatoes to cook a few minutes before stirring. Stir and season to taste. Continue to cook the tomatoes gently tossing occasionally until they look like they are just wrinkling.
4. When the pasta is done, strain and transfer it to the skillet with the cherry tomatoes. Toss everything gently together over the heat just to combine, about a minute or so. Divide the mixture among serving bowls or serve on a large pasta platter and sprinkle with breadcrumb topping, fresh basil. Serve immediately.

Topping:

Heat olive oil in a small pan. Add the breadcrumb mixture to the pan and mix well. Cook on medium-low heat stirring frequently, until the mixture is well toasted and golden brown. Remove from the stove and continue to stir for a minute or so.

What to prep ahead:

- Have all ingredients measured and, on a tray, ready to cook
- Have the pan with the pasta water filled and boiled right before the start of the class
- Cut the tomatoes in half lengthwise

PASTA PESTO GENOVESE E FAGGIOLINI (Pasta Pesto and Green beans)

½ pound trofie, thin spaghetti, or thin linguine pasta

4 ounces ready-made pesto (or see recipe below for fresh pesto)

½ cup green beans (string preferably or French)

1. In a large pasta pan add water and salt. When it comes to a boil, add the green beans. Cook until just tender. With a small scooper remove the green beans from the water and transfer to a small bowl. Reserve.
2. Bring the water from the same pan back up to a full boil. Add the pasta and cook to package direction or to your taste. Before straining, reserve a cup of the pasta water.
3. When the pasta is ready, strain the pasta and place back in the pan. Add the pesto and cooked green beans. Mix well, add a few tablespoons of pasta water at a time to make the sauce creamy.

What to prep ahead:

- Have all ingredients measured and, on a tray, ready to cook
- Have the pan with the pasta water filled and boiled right before the start of the class

ALBA'S EASY FRESH PESTO

1 clove of garlic, roughly chopped

¼ cup pine nuts or slivered almond

2 cups basil leaves (rinsed and thoroughly dried)

½ cup grated parmesan cheese

Salt and pepper

Pinch red pepper flakes (optional)

2-3 tablespoons extra virgin olive oil, more for topping

1. In a food processor add the garlic and the nuts. Pulse a few times.
2. Add the basil leave and pulse a few times
3. Add the parmesan cheese and pulse a few times
4. Before adding the salt, taste, season with salt and pepper as needed. Pulse again.
5. Once the pesto is to your liking drizzle a few tablespoons of oil at a time; pulse a few times.
6. Transfer the pesto to a bowl. Taste and adjust. To preserve the pesto for later, place the pesto in a small glass jar and top with extra virgin olive oil and seal with the top of the jar.

What to prep ahead:

- Have all ingredients measured and, on a tray, ready to cook
- If making the pesto from scratch have a food processor ready or mortar and pestle
- Have the basil leaves rinsed and completely dry with dish towel

FARFALLE PASTA WITH RICOTTA AND STRAWBERRIES

½ pound farfalle pasta (bow ties)

½ pint organic strawberries, rinsed and patted dry

1 cup whole milk ricotta

1 tablespoon extra-virgin olive oil

Salt and white pepper

Ground nutmeg

1. Set a large pot of water to boil with salt and cook the pasta according to package direction to al dente.
2. Remove the hull from the top of the strawberries. Cut them in to tiny pieces.
3. Heat the olive oil in a high edged pan on medium-low heat. Add the strawberries, season, and cook the strawberries for a few minutes. Remove from the stove.
4. In a bowl with a fork or spoon whip the ricotta. Add the nutmeg.
5. Reserve 1 cup of salted pasta water before straining. Drain the pasta reserving 1 cup of pasta water. Transfer the strained pasta in the pan with the strawberries. Add the ricotta and mix well. Add a few tablespoons of pasta water if needed to make the sauce creamier. Taste for seasoning and adjust as needed.

What to prep ahead:

- Have all ingredients measured and, on a tray, ready to cook
- Have the pan with the pasta water filled and boiled right before the start of the class
- Rinse and completely dry the strawberries, remove hull