

Orecchiette Con Cima Di Rapa
Little ears pasta with broccoli rabe

½ cup extra-virgin olive oil
2 garlic cloves (halved)
6 salt-packed anchovy filets (cleaned, boned, and chopped)
Large spoonful of bread pieces (no crust)
1 small dried hot red chili pepper (coarsely chopped)
1 pound broccoli rabe (washed well, trimmed, and cut into 2-inch pieces)
1 pound of orecchiette (homemade or store bought)
Salt and pepper to taste

Over medium heat in a large pan, heat oil, add garlic. When garlic is lightly golden, add anchovies and mash with fork. After a few minutes, add bread, cook 1 minute, and then add red chili pepper. Mix well and turn off flame.

Bring a large pot of water to a boil, add broccoli rabe, and cook for 5 minutes. Then add pasta and cook for another 8 minutes. (If using packaged pasta, see note below.)

Drain and pour into pan with the sauce. Toss over low heat for 1 minute. Add salt and pepper to taste and serve immediately.

Note: If using packaged pasta, cook pasta first for 5 minutes, then add greens, and cook for another 10 to 12 minutes.

Recipe for homemade pasta

Pinch of salt
1 cup very warm water
2 ½ cups of semolina

Dissolve salt in water. On a large wooden board, using your hands, very slowly mix water with flour until thoroughly incorporated. Knead dough for a few minutes until it reaches a soft, silky texture. Set dough aside wrapped in a cloth for a minimum of 30 minutes.

Divide dough into 6 portions. Roll out each piece into a long snake-like strip. Then cut into 1-inch pieces. Either with a knife or with your index finger, drag each piece across the board, creating a rough texture on one side. Then gently fold over with thumb to form "little ears." Let dry for a minimum of 30 minutes.

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