

Cicatielli fresh pasta with pennyroyal sauce



Serves 🍴🍴🍴🍴

Ingredients

For the dough

250 g durum wheat | 250 g flour "0" | warm water

For the sauce

700 ml tomato puree | 2 cloves garlic | 1 pinch hot chili pepper | 2 g dried pennyroyal or a handful of fresh leaves | salt and extra virgin olive oil | pecorino cheese for garnish

Method

Prepare the dough by placing the two flours in a bowl and incorporate water (about 280-300 g) and mix with a fork, go on floured pastry board and work the dough until it is smooth and homogeneous and soft texture but not sticky. Let rest the dough for half an hour, then form some small loaves of about 5-6 mm in diameter. Take 3 small loaves at a time and cut the cylinders of about 1.5-2 cm in length and sprinkle with the flour. Form cicatielli pressing each cylinder with the index and middle fingers, make them gradually slide towards you to form the cavity, typical of this pasta. Keep it on a tray covered with a cloth well floured.

Prepare the sauce by briefly fry the garlic with the oil, add the tomato puree, hot chilli, salt and cook over medium heat until it congeals a bit, add pennyroyal and cook for another few minutes.

Cook the pasta in salted water for 6-7 minutes, drain and pour into a bowl, add a little sauce and stir, place on plates, sprinkle with a generous handful of grated pecorino and a few spoonfuls of sauce. Serve immediately.