

Rose Pistola's
Fettuccine with Calamari Bolognese
Pablo Estrada, Chef de Cuisine

Fettuccine Ingredients

2 c all purpose flour	1/8 c extra virgin olive oil
1 tsp. olive oil	1 clove garlic lightly crushed
2 eggs	1/2 c tomato sauce
2 tbsp butter	2 tbsp finely chopped onion
	1 tbsp chopped parsley

Bolognese Ingredients

1/2 c fresh calamari, cleaned & finely chopped (can be chopped in a food processor)	1 tsp anchovy paste
	1/2 tsp harissa
	1/8 c dry white wine
	1 sprig of marjoram

Fettuccine: In large mixing bowl, combine all ingredients. Mix on low speed until you get one ball of dough that's firm & shiny. Allow dough to rest for 30 min. On a floured surface, use a rolling pin to roll dough into a rectangle. Fold back onto itself, in thirds. Roll out again; repeat about 10 times, continuing to lightly flour the dough & surface. Dough should get drier & harder until it's about the consistency of pastry dough. Roll out a final time to 1/8 inch thickness. Roll the sheet of dough into a tube shape & refrigerate for 15 min. Gently flatten the tube & hand cut the pasta with a sharp knife to the desired width; fettuccine is usually 1/4 inch wide.

Lightly toss dry dough to separate strands of fettuccine. Drop into boiling, salted water for about 3 min. Drain & reserve.

Bolognese: In a medium sauté pan, add olive oil, garlic, parsley, onions, anchovy paste, harissa, marjoram & calamari. Sauté everything over medium heat, until the calamari has released most of its water; about 4 min. Add white wine & tomato sauce & simmer for 2 min.

Add cooked fettuccine to sauté pan & stir to coat pasta, about 1 min. Salt & pepper to taste.

To serve: Plate pasta & finish with a little extra virgin olive oil.

Serves 2