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Maccheruni al Ferretto **By Chef Silvia Barban**

Ingredients:

Dough

150g 0 flour 1cup and $\frac{3}{4}$ cup
120g hot water $\frac{1}{2}$ cup

Sauce

1 can/14oz tomatoes
1 clove Garlic
10 Basil leaves
1 teaspoon Chili flakes
2tbsp extra virgin olive oil
Colatura di alici
Dry oregano

Calabrian chilies breadcrumbs

100g Stale bread
50 crushed Calabrian chile

Lametia extra virgin olive oil
Coarse Salt for cooking

Directions

First prepare the dough. In a bowl, add the flour and then add the hot water little by little, mixing with a fork and then kneading the dough with your hands till it's smooth. Then rest the dough for about 40 minutes wrapped or put a wet towel and leave it on the counter.

In a pan warm up the crushed garlic with olive oil, half of the basil leaves till warm to prepare the sauce. Crushed the tomatoes with your hands and drop them in the pan, medium heat with chili flakes, and few drops of colatura that will substitute the salt cook for about 40 minutes low heat.

To make the Calabrian chilies breadcrumbs, toast the bread in the oven thinly sliced for 20 minutes at 300F then put it in a food processor with Calabrian chilies and blended together with a pinch of salt

Take the pasta, divide it into pieces, and taper them, forming sticks one finger wide and just over an inch long. Slide the pasta in the 'ferretto' a long metal piece for pasta, or you can even use an old hanger like my aunt did as she was working in a laundry. Boil in a pot with plenty of boiling water and a pinch of salt



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– then drop the cavatelli and allow them to cook for 5 minutes. Drain them with a colander and add them to the sauce, sauté them together and add some cooking water. Salt to taste.

Serve the pasta in a plate with some Calabrian chilies breadcrumbs, the rest of the basil and some finishing oil! buon appetito

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