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Fresh Cavatelli with Broccoli Pesto **By Chef Jackie Rothong**

Servings: 4

Prep Time: 30 minutes

Cook time: 10 minutes

Ingredients:

200 grams semolina flour

150 grams 00 flour

150 grams warm water

Broccoli Pesto

1 head broccoli, woody ends removed, stems & florets reserved, chopped

1 garlic clove, peeled

¼ cup sliced almonds, toasted

½ bunch parsley

¼ cup fresh mint

½ cup freshly grated Pecorino, plus more for drizzling

1 lemon, zested

1 cup good quality extra virgin olive oil, plus more for drizzling (Molise)

Kosher salt, to taste

Directions

To a clean surface, mix semolina and 00 flour. Create a well, slow stir in warm water until a dough forms. Knead dough until it becomes smooth, about 10 minutes, cover in plastic wrap. Let rest for 30 minutes.

Meanwhile, make pesto. Prepare an ice bath and set aside. Bring a large pot of boiling water to a boil. Season heavily with salt. Add 2 cups worth of broccoli stems, florets, and garlic clove reserving additional broccoli florets for later. Blanch for 2 minutes. Remove to ice bath, once cool, drain and set aside.



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To the carafe of a food processor, add almonds, parsley, mint, pecorino and lemon zest. Pulse until chopped. Add reserved broccoli and stems, pulse until chopped. With the processor running, slowly stream in olive oil. Once incorporated and smooth, season with salt and pour half into a bowl.

Divide pasta into workable pieces and roll into ½” ropes. Cut ropes into ¼” pieces, using a knife, pull each piece towards you creating cavatelli. Continue until all dough is used.

Add pasta and reserved broccoli florets to boiling water, cook about 2 minutes. Remove and place into bowl with pesto. Stir until pasta is fully coated in pesto. Check seasoning and add pasta water to get the right consistency if needed. Plate and garnish with more freshly grated Pecorino and a drizzle of olive oil.

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