

"CLEANING CLOTH" PASTA
(Stracchi con Erbette)

INGREDIENTS:

Servings: 2 people

Pasta:

Flour	200 g
Egg yolks	2
Olive oil	1 tsp
Water	1 tbs

Sauce:

Fresh finely chopped basil	2 tsp
Fresh finely chopped parsley	2 tsp
Fresh finely chopped mint	2 tsp
Fresh finely chopped lemon balm	2 tsp
Finely chopped marjoram	1 tsp
Finely chopped thyme	1 tsp
Finely chopped sage leaves	1 tsp
Finely chopped rosemary	1 tsp
Finely chopped nepitella	1 tsp
Finely chopped tarragon	1 tsp
Pine nuts	2 tsp
Extra-virgin olive oil	3 tbs
Fresh, grated Parmesan cheese	1 tbs
Salt and freshly ground pepper	to taste
Small tomato	1

Servings: 4 people

Pasta:

Flour	400 g
Egg yolks	3
Olive oil	2 tsp
Water	2 tbs

Sauce:

Fresh finely chopped basil	1 tbs
Fresh finely chopped parsley	1 tbs
Fresh finely chopped mint	1 tbs
Fresh finely chopped lemon balm	1 tbs
Finely chopped marjoram	1 tsp
Finely chopped thyme	1 tsp
Finely chopped sage leaves	1 tsp
Finely chopped rosemary	1 tsp
Finely chopped nepitella	1 tsp
Finely chopped tarragon	1 tsp
Pine nuts	1 tbs
Extra-virgin olive oil	60 ml
Fresh, grated Parmesan cheese	2 tbs
Salt and freshly ground pepper	to taste
Medium tomato	1

Servings: 6 people

Pasta:

Flour	600 g
Egg yolks	5
Olive oil	3 tsp
Water	3 tbs

Sauce:

Fresh finely chopped basil	2 tbs
Fresh finely chopped parsley	2 tbs
Fresh finely chopped mint	2 tbs
Fresh finely chopped lemon balm	2 tbs
Finely chopped marjoram	1 tsp
Finely chopped thyme	1 tsp
Finely chopped sage leaves	1 tsp
Finely chopped rosemary	1 tsp
Finely chopped nepitella	1 tsp
Finely chopped tarragon	1 tsp
Pine nuts	2 tbs
Extra-virgin olive oil	75 ml
Fresh, grated Parmesan cheese	3 tbs
Salt and freshly ground pepper	to taste
Large tomato	1

Servings: 8 people

Pasta:

Flour	800 g
Egg yolks	6
Olive oil	1 tbs
Water	60 ml

Sauce:

Fresh finely chopped basil	2 tbs
Fresh finely chopped parsley	2 tbs
Fresh finely chopped mint	2 tbs
Fresh finely chopped lemon balm	2 tbs
Finely chopped marjoram	2 tsp
Finely chopped thyme	2 tsp
Finely chopped sage leaves	2 tsp
Finely chopped rosemary	2 tsp
Finely chopped nepitella	2 tsp
Finely chopped tarragon	2 tsp
Pine nuts	2 tbs
Extra-virgin olive oil	100 ml
Fresh, grated Parmesan cheese	60 ml
Salt and freshly ground pepper	to taste
Large tomatoes	2

Servings: 10 people

Pasta:

Flour	1 kg
Egg yolks	8
Olive oil	1 tbs
Water	75 ml

Sauce:

Fresh finely chopped basil	3 tbs
Fresh finely chopped parsley	3 tbs
Fresh finely chopped mint	3 tbs
Fresh finely chopped lemon balm	3 tbs
Finely chopped marjoram	2 tsp
Finely chopped thyme	2 tsp
Finely chopped sage leaves	2 tsp
Finely chopped rosemary	2 tsp
Finely chopped nepitella	2 tsp
Finely chopped tarragon	2 tsp
Pine nuts	3 tbs
Extra-virgin olive oil	110 ml
Fresh, grated Parmesan cheese	75 ml
Salt and freshly ground pepper	to taste
Medium tomatoes	3

Servings: 12 people

Pasta:

Flour	1.2 kg
Egg yolks	9
Olive oil	2 tbs
Water	90 ml

Sauce:

Fresh finely chopped basil	3 tbs
Fresh finely chopped parsley	3 tbs
Fresh finely chopped mint	3 tbs
Fresh finely chopped lemon balm	3 tbs
Finely chopped marjoram	2 tsp
Finely chopped thyme	2 tsp
Finely chopped sage leaves	2 tsp
Finely chopped rosemary	2 tsp
Finely chopped nepitella	2 tsp
Finely chopped tarragon	2 tsp
Pine nuts	3 tbs
Extra-virgin olive oil	125 ml
Fresh, grated Parmesan cheese	90 ml
Salt and freshly ground pepper	to taste
Large tomatoes	3

TOOLS:

Rolling pin
Pasta wheel
Bowl
Cutting board
Chef's knife
Cheese grater
Mortar and pestle
or food processor
(optional)
Pasta pot
Strainer

PREPARATION:

Prepare the pasta:

Mound the flour on a work surface. Make a well in the center. Break the egg yolks into the well. Pour the olive oil and water over the eggs. Using a fork, *incorporate the egg mixture* into the flour. Use your fingers to thoroughly *mix the dough*. Delicately *knead the dough* with your fingertips. Pat the dough into a small round. Flour it and *roll it with a rolling pin* until it is 2 mm thick. Take a pasta wheel and *cut the dough* into wide strips. Cut the strips at an angle into large pieces.

Set them aside and prepare the sauce:

Coarsely *chop the pine nuts* and mix them with the herbs. *Place* the herb mixture, olive oil, and grated cheese in a bowl. Mix and crush it with a spoon until it is a thick paste. This may also be done in a food processor or with a mortar and pestle. Season, to taste, with salt and pepper. Seed and finely dice the tomato. It will be used as a garnish. Cook the pasta in lightly-salted water until "al dente." Drain and combine with the herb dressing. Add additional cheese and sprinkle the tomatoes over. Serve immediately.

This recipe comes from the *Locanda dell'Amorosa*.