

**Pasta with Scampi Sauce**  
(Salsa agli scampi)

**INGREDIENTS:**

Servings: 2 people

Pasta:	
Unbleached white flour	2 oz
Large egg	1
Salt	pinch
Olive oil	as needed
or use angel-hair pasta	9 oz
Sauce:	
Small, fresh plum tomatoes	2-3
Olive oil	1 tsp
Minced garlic	1/2 tsp
Crushed red pepper	pinch
Fresh chopped parsley	1/2 tsp
Fresh marjoram leaves	1/2 tsp
Scampi	2 oz
White wine	3 tbs
Salt	to taste

Servings: 4 people

Pasta:	
Unbleached white flour	3 oz
Large egg	1
Salt	pinch
Olive oil	as needed
or use angel-hair pasta	1 pound
Sauce:	
Small, fresh plum tomatoes	3-4
Olive oil	2 tsp
Minced garlic	1/2 tsp
Crushed red pepper	pinch
Fresh chopped parsley	1/2 tsp
Fresh marjoram leaves	1/2 tsp
Scampi	4 oz
White wine	1/2 cup
Salt	to taste

Servings: 6 people

Pasta:	
Unbleached white flour	4 oz
Large eggs	2
Salt	pinch
Olive oil	as needed
or use angel-hair pasta	1 1/2 pounds
Sauce:	
Fresh plum tomatoes	5-6
Olive oil	2 tsp
Minced garlic	1 tsp
Crushed red pepper	pinch
Fresh chopped parsley	1 tsp
Fresh marjoram leaves	1 tsp
Scampi	7 oz

White wine	1 cup
Salt	to taste

Servings: 8 people

<b>Pasta:</b>	
Unbleached white flour	6 oz
Large eggs	2
Salt	pinch
Olive oil	as needed
or use angel-hair pasta	2 1/4 pounds

<b>Sauce:</b>	
Fresh plum tomatoes	6-8
Olive oil	3 tsp
Minced garlic	1 tsp
Crushed red pepper	pinch
Fresh chopped parsley	1 tsp
Fresh marjoram leaves	1 tsp
Scampi	9 oz
White wine	1 cup
Salt	to taste

Servings: 10 people

<b>Pasta:</b>	
Unbleached white flour	7 oz
Large eggs	2
Salt	pinch
Olive oil	as needed
or use angel-hair pasta	2 1/2 pounds

<b>Sauce:</b>	
Fresh plum tomatoes	8-10
Olive oil	1 tbs
Minced garlic	1 tsp
Crushed red pepper	pinch
Fresh chopped parsley	1 tsp
Fresh marjoram leaves	1 tsp
Scampi	11 oz
White wine	1 cup
Salt	to taste

Servings: 12 people

<b>Pasta:</b>	
Unbleached white flour	8 oz
Large eggs	3
Salt	pinch
Olive oil	as needed
or use angel-hair pasta	3 pounds

<b>Sauce:</b>	
Fresh, large plum tomatoes	10-12
Olive oil	1 tbs
Minced garlic	1 tsp
Crushed red pepper	pinch
Fresh chopped parsley	1 tsp
Fresh marjoram leaves	1 tsp
Scampi	13 oz

White wine  
Salt

1 cup  
to taste

**TOOLS:**

Flour sifter  
Kitchen towel  
Rolling pin  
Cutting board  
Chef's knife  
Slicing knife  
Skillet with lid  
Kitchen scissors  
Stockpot  
Sieve or strainer

**PREPARATION:**

Prepare the pasta dough:

Sift the flour and salt onto a work surface and make a well in the center. Break the eggs into the well and *mix* it with a fork. Draw in flour from the sides and continue to *mix until it is well-combined*. Sprinkle flour over the mixture and knead it with your hands for 10 minutes until it is elastic but still firm. It may be necessary to add more flour to achieve this. Shape the dough into a ball and cover it with a kitchen towel. Let it rest for 15 minutes. Knead the dough again for 5-10 minutes until it is very smooth and pliable. Shape the dough into a ball and rub with olive oil. Cover the dough and let it rest for 20 minutes. Shape the dough into a thick disk and place on a floured work surface.

*Roll the pasta* out until it is quite thin. Once rolled out into a large circle, roll the dough up, *rolling it away from you*. Place the dough cylinder on a cutting board and *cut* it into very thin strips. *Drape the strands* over a long knife to open and separate them and lay them on a towel.

Prepare the sauce:

Dice the tomatoes. Pour the olive oil in a skillet. Add the garlic and a pinch of chili pepper. Add the chopped parsley and fresh marjoram leaves. Add the tomatoes and salt. Using kitchen scissors *halve the scampi* and place them over the vegetables. Place the skillet over moderate heat and sauté for a minute. Add the wine. Cover and let simmer for 10 minutes over medium heat.

Cook the pasta in lightly-salted water until almost "al dente," stirring occasionally. Drain the pasta and, over high heat, add the pasta to the sauce. *Shake the pan* to make the pasta and sauce "jump." Serve immediately with lots of fresh chopped parsley.

This recipe comes from the *Ristorante Davide*.