

CAYSON DESIGNS
FEATURED CHEF RECIPE

SMOKED PASTA WITH SEA URCHIN

BY CHEF MATTHEW ACCARRINO

Ingredients:

100 Gm Durum Flour (smoked) $\frac{3}{4}$ cup

200 Gm 00 flour 1 $\frac{1}{2}$ cups

3 Ea Eggs

1 Tbsp Water

1 Pinch Salt

100 Gm Sea urchin roe 3 $\frac{1}{2}$ oz.

150 Gm Smoked bacon, diced $\frac{1}{4}$ " and rendered 5 $\frac{1}{4}$ oz.

58 Gm Parmesan cheese, finely grated 2 oz.

58 Gm Butter 2 oz.

As Needed Quail eggs (cooked in a water bath 148-degrees 18 minutes or sunny side up)

As Needed Black pepper

As Needed Smoked sea salt

Method of Preparation:

1. Place a piece of cheesecloth in a stovetop smoker and lay the durum flour on top. Cover tightly with foil and smoke the flour using a stovetop smoker according to the manufactures instructions.
2. Smoke the flour for 20 minutes in a well-ventilated area. Remove the pan from the heat, and take off the foil, cool. The flour will be will have darkened. Sift to remove any lumps that have formed.
3. In a bowl, mix together the smoked flour, with the 00 flour and salt. In another bowl, whisk together the eggs. With the mixer running on low speed, drizzle in the eggs. Mix the dough with a fork till it comes together, add the water as needed to moisten the dough. Turn the dough onto the counter and knead by hand for several minutes. Fatten the dough into a flat rectangle, wrap in plastic wrap, and rest for 30 minutes.
4. Set up your pasta machine on a large work surface.

5. Unwrap the dough and divide into 3 pieces. Check to see if it will fit through the rollers. If too thick, flatten with your hands. Pass the pasta through the rollers. Repeat a couple of times then fold the dough in thirds (like a letter) and pass through again. Switch to the next narrowest setting and guide the dough through twice. Repeat until you have passed the dough through the second-thinnest setting. If the dough sticks at any point, dust lightly with flour.
6. Cut the pasta into 10-inch sheets and dust with flour. Flour the pasta sheets liberally and stack. Fold the ends of the stack in towards the center. Cut the pasta into noodles and pass a dowel or knife under the center. Shake the noodles loose, and place them on a tray. Cover with a lightly damp towel and set aside.
7. Bring a large pot of water to about 150 degrees and season with salt. Poach the quail eggs at about 150 degrees for 14-18 minutes and remove. Set aside to cool.
8. In a large sauté pan brown the bacon over medium heat, tip out some of the excess fat and set aside.
9. Bring the pot of water to a boil and cook the noodles till until al dente, 3-4 minutes. Bring the pan with the bacon back over medium heat. Drain, the pasta and add to the pan. Add in the sea urchin and break up. Toss with the pasta to combine. Add a bit of the cooking water to create a sauce. Sprinkle in the most of the Parmesan and add the butter. Toss through to combine and season with salt and black pepper.
10. Serve with a sprinkle of Parmesan, cracked pepper and quail eggs cut from the shell over top.