

SECOND SCREENS

Foodie Edition

Big Night and Chef Chrissy Antenucci, The Wheel

SECOND SCREENS: Foodie Edition is a cinematic and culinary experience presented by FotoFocus celebrating food in film and bringing "Dinner and a Movie" to your home. Chef Chrissy Antenucci offers a simply delicious pasta recipe to pair with *Big Night*.

RECIPE

Hand Rolled Cavatelli

INGREDIENTS

For the Pasta

- 1 cup Flour (00 or All-Purpose)
- ½ cup Ricotta
- 1 Egg
- ½ teaspoon Salt

Additional

- Pinch Semolina Flour (optional)
- 3 tablespoon Unsalted Butter
- Parmesan Cheese

DIRECTIONS

Make the Pasta

1. Combine flour, ricotta, egg, and salt in small bowl, mix well by hand or with fork
2. Cover, let rest 30 minutes
3. Divide into four portions
4. Roll each to 1/2 inch diameter
5. Cut into 1 inch pieces
6. Roll each piece over tines of fork
7. Store in refrigerator on sheet pan dusted with flour, preferably semolina

To Serve

1. Boil cavatelli in lightly salted water, 12-15 minutes
2. While pasta is boiling, brown the butter. Melt butter in a small saucepan over medium heat, swirling pan until the butter is a caramel-color and has a nutty fragrance, about 5 minutes
3. Drain cavatelli and toss with brown butter
4. Finish with grated Parmesan

