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Sachettini Pasta

Basic Pasta Dough (serves 10-12 people)

- 9oz "00" flour
- 8oz of Durham flour
- 2 tbsp. olive oil
- 2 tbsp extra virgin olive oil
- 1.5 tsp. kosher salt
- 4 whole eggs
- 3 egg yolks

Pour "00" flour and Durham flour onto the countertop in which the pasta will be prepared. Form a "volcano".

In a bowl, add all of the other ingredients and mix. Slowly combine the mixture with the flour (in the center of the "volcano") on your countertop.

Roll out and knead until soft. Let rest for about 20 minutes with a damp cloth on top. Cut off a piece of dough and roll it flat. Fold the dough over in half and roll again. Repeat this two more times.

On your final roll, roll the dough until it is about the thickness of a postcard or a piece of cardstock. Cut into 2"x2" square cut-outs. Mist with water from a water spray bottle. Add the pasta filling, fold your square in half (diagonally), pinch the opposite corners as well in order to form the "beggar's purse".

Pasta Filling

- 8oz of Taleggio cheese
- 3oz of impastata
- 3oz of whole milk ricotta cheese
- 3oz of Mascarpone cheese
- 3oz of ground Parmigiano cheese
- 3 oz of Fontina cheese
- 6oz of ground Pecorino Romano cheese
- 4oz of plain unseasoned breadcrumb
- 2 tbsp. chopped chives
- 8oz of small diced pear (barlett or bosc)

- 2 whole eggs
- 1 egg yolk
- 1 tbsp. kosher salt
- pinch of white pepper

Combine all of your ingredients except the chives and pear into a mixing bowl and mix. Add the chives and pear and fold into your mixture. Refrigerate for 2 hours.

Sauce Preperation

- 1 tbsp. sliced shallots
- 1/2 tbsp. salted butter
- 6oz of chicken stock
- 2 sage leaves
- 1 tbsp. of extra virgin olive oil
- 1 tbsp. of ground Pecorino cheese
- a few shavings of Parmigiano Reggiano cheese
- 1/2 cup of wild baby arugula
- 1/4 cup roasted walnuts
- pinch of white pepper

Final Preperation

Bring salted water to a boil and add the Sachettini. Cook for 6-8 minutes. In a saucepan, combine the shallots, and 1/4 tbsp. butter (the other 1/4 cup of butter will be added later), and sage and cook over medium heat until golden brown. Add chicken stock, Pecorino, white pepper, walnuts, and your cooked pasta. Allow this to cook for 90 seconds. Add the rest of the butter and extra virgin olive oil to form a slurry. Plate your finished product and top with wild arugula and shaved Parmigiano. Enjoy!!

About the Chef

Mario Gentile started in the restaurant business when he was just a young boy. His father Giovanni was born in Bari and owned a successful restaurant called Caffè Mille Luci on 18th Avenue and 72nd Street in Brooklyn for 28 years. Mario learned a lot from his father during his childhood and as he grew older, developed a desire to learn even about the business. After attending a 2-year college, Mario felt he needed more experience. Deciding to specialize in his family's native Southern Italian cuisine, he relocated to Italy. He traveled through Southern, Central, and Northern Italy and worked in the kitchens of Italy's restaurants. He knew learning from the masters was the best way to attempt to accomplish greatness. After stints at landmark Manhattan restaurants like Cipriani, Rainbow Room, Coco Pazzo, and Terrance Brennan. He eventually worked his way back to Staten Island. Mario is the executive chef and co-owner of Nove Italian Bistro.