

Recipe from I Will Not Eat Oysters

SORREL PESTO SQUID INK PICI

MAKES 4 SERVINGS

THE THINGS

SQUID INK PICI

115 g 00 flour

115 g semolina flour

2 g salt

2 packets squid or cuttlefish ink (8g total)

115-125 g water

coarse semolina, optional

SORREL PESTO

1 cup sorrel leaves, or arugula if sorrel is out of season

1 clove garlic

1/3 cup grated parmesan

¼ cup pine nuts

¼ cup olive oil

1 pinch salt

fresh black pepper

TO FINISH

parmesan

cured egg yolk (recipe from Bon Appetit), optional

lemon zest

Maldon salt

sorrel leaves

THE WAY

FOR THE SQUID INK PICI: In a bowl, combine flour, semolina flour, and salt. Turn out onto a cutting board and mound the flour. Create a well in the center leaving a thin layer of flour at the bottom. In a small bowl, whisk the water and squid ink together then pour it into the well. Using a fork, begin to incorporate the flour starting with the inner rim of the walls of the well. Try to retain the walls until you have a thick paste. Using a bench scraper start to fold the dough onto itself from all sides. After the dough begins to form, switch to kneading with your hands. Knead the dough for at least 8-10 minutes, no less! The dough should be smooth and elastic at this point. Wrap tightly with plastic wrap and allow the dough to rest for at least 40 minutes.

Prepare a sheet pan with coarse semolina or flour. Cut the pasta dough into 4 equal pieces. Working with one piece at a time and making sure that the rest are wrapped tightly, flatten the piece into a rectangle that is about 1/2 " thick. Using a knife, cut ¼" strips. Using your hands against the cutting board, roll each piece into a long pici. They should be as thick as bucatini. I roll mine to 3/16" thick. Transfer the rolled pici to the prepared sheet pan. Continue with the rest of the pasta dough.

FOR THE SORREL PESTO: Place the all the ingredients in the bowl of a food processor and process on low until the mixture is finely chopped and emulsified into a pesto. This will keep, in an air-tight container, for 1 day.

TO FINISH: Bring a large pot of heavily salted water to a boil. Cook the pici for 6-10 minutes (This will depend on how thick your pici is. Make sure you're testing it). Drain the pici and transfer to a large sauté pan over medium-low heat. Immediately add 4-5 tablespoons of sorrel pesto and toss. Turn the heat off once the pici is coated well with pesto. Grate/zest lots of parmesan, cured egg yolk, and lemon over top of the pici. Season with a bit of maldon salt. Serve immediately with a garnish of sorrel leaves.