

1219 - 2;18
Ricotta Soup
Minestra di Ricotta
Serves 6

Ricotta was often produced in the courtyard of my childhood home. It was easy to make from the abundant goat milk we had and could be eaten or used right away, as opposed to aged cheeses, which needed more time and work, so we used it in many recipes. Often, it simply topped a piece of bread with a drizzle of our honey on top. Mixing fresh ricotta into a pasta sauce is quite common, but in this recipe the ricotta actually becomes a dressing for freshly cooked pasta. It is light and delicious, something between a soup and a pasta dish.

Kosher salt
1 pound fresh pasta dough (page 97)
All-purpose flour, for dusting
2 cups (1 pound) fresh ricotta
1/4 cup extra-virgin olive oil - [Cento](#)
1 cup fresh basil leaves, shredded
Kosher salt
Freshly ground black pepper
1/2 cup freshly grated pecorino - [Locatelli](#)

Bring a large pot of salted water to a boil for the pasta.

Roll the pasta dough on a floured work surface, as detailed on page 99.

Cut into 8-by-1-by-3-inch ribbons of pappardelle. Dust them with flour, slowly turning the pasta strands, twist them to form into nests, and set them aside while you prepare the dressing. In a large serving bowl, combine the ricotta, olive oil, basil, 1 teaspoon salt, and several grinds of pepper.

Add the pasta to the boiling water. Ladle 1 1/2 cups of the pasta-cooking water into the ricotta mixture, and stir well to combine.

When the pasta is al dente, remove it with tongs or a wire strainer to the bowl, without draining it too much—let the water dripping from the pasta go into the bowl as well. Sprinkle with the pecorino, and toss to combine. Serve immediately.

SHOT LIST

- Mise en place
 - Pappardelle sheet tray