

LUNCH RECIPE

SMOKED PASTA

WITH

SMOKED GARLIC SAUCE



INGREDIENTS



150g of white flour



1L of tomato coulis



Olive oil



6 eggs yolks



1 whole garlic bulb



50ml of maple syrup



30ml of milk



2 shallots



Salt and pepper



Firm cheese to grate
(to taste)



20ml of balsamic emulsion

METHOD



Smoke the flour



30 minutes



Smoke the whole garlic bulb



30 minutes



Prepare your fresh pastas



Prepare the sauce



Bake your pastas

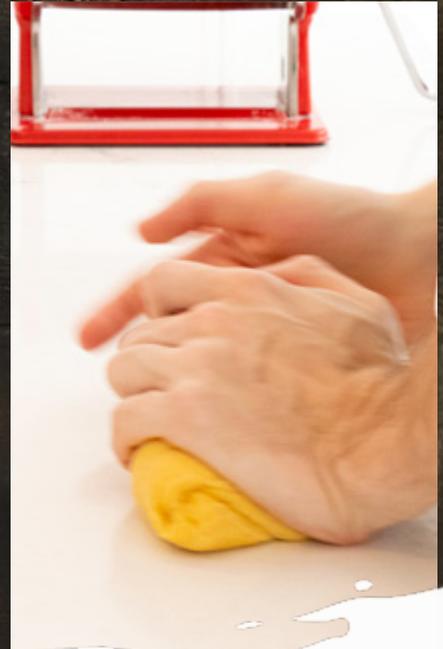


Grate your cheese



Garnish the plate with pastas, sauce,
cheese and herbs





- Fresh pastas -

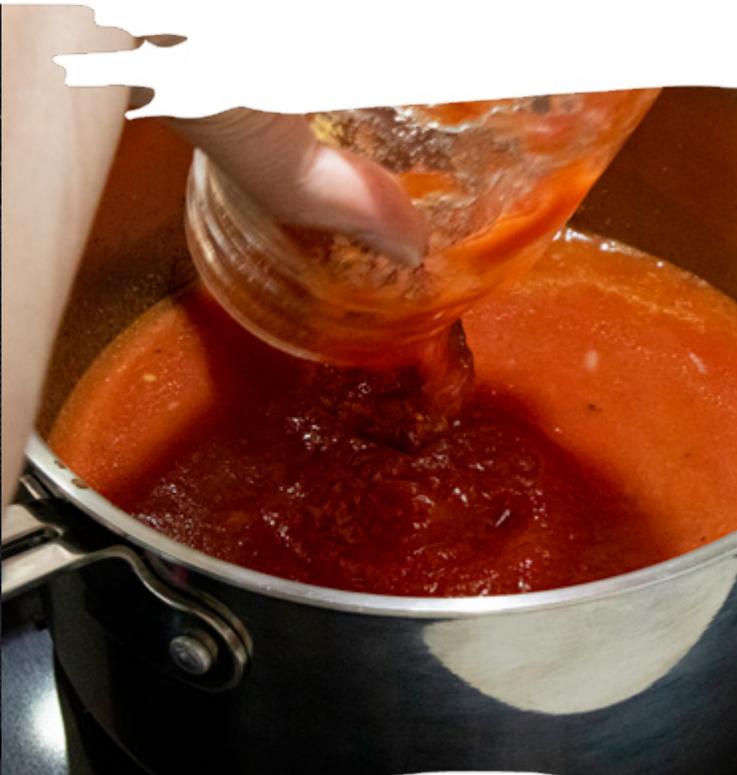
- Use the smoked flour, the egg yolks and the milk.
- Mix until you get a firm ball of dough.
- Drizzle with olive oil to manipulate with ease. Knead the dough to make sure it's well mixed up.
- Then flatten the dough with a rolling pin up to 1 cm thick.
- Elongate to obtain a ribbon of pasta about 10 cm wide.
- Use a pasta machine to flatten and cut it to the desired shape (spaghetti, linguine, fettuccini, tagliatelle, etc).
- Let sit.





- Smoked garlic sauce -

- Use the smoked garlic bulb.
- Peel and chop fine the garlic and the shallots.
- In a casserole, heat up your olive oil.
- Add the garlic and the shallots to the warm oil. Salt and pepper to taste.
- Then add the maple syrup and let caramelize for a few minutes, or until the shallots and garlic colored to golden brown.
- Add the tomato coulis, the balsamic emulsion and let simmer uncovered for at least 20 minutes. Stir regularly and let sit to concentrate the flavors.





- Presentation -

Use pasta bowls and garnish with a roll of fresh pasta.

- Add a little bit of sauce, then, add cheese.
- Cover with more sauce, so that the cheese melts.
- Put a little more cheese for a good-looking meal and finish with fresh herbs (parsley, basil, thyme or rosemary). Serve warm!



Bon appétit !