

## Hand Torn Pasta with a Fiery Tomato Tapenade

*Recipe Courtesy of Kim Byer of The Paper Apron: [www.PaperApron.com](http://www.PaperApron.com)*

### **INGREDIENTS: Dough**

3/4 cups of Semolina Flour  
3/4 cups of Unbleached White Flour mixed with 1/2 t Kosher Salt  
2 Eggs, beaten  
2 T Water  
2 T Olive Oil (optionally substitute Chili Oil)  
2 T chopped Parsley (for topping only!)

### **PREPARATION & METHOD: Dough**

Knead the dough for 10 minutes until it's pliable and smooth. If you have a stand up mixer with a dough hook, knead on medium speed for ten minutes. Large humming appliances tend to make the dough much smoother and our lives much easier, but honestly, the cooked result will not be noticeably different. And personally, I think kneading dough is one of life's greatest pleasures. The semolina is a textured flour. Be sure the texture has been smoothed when the heel of your hand flattens it.

Next, rest the dough beneath a dishtowel for 20 minutes while you make your sauce and heat your pasta water. When ready, roll the dough into a large, pizza-sized round. The dough will thicken as it cooks, so roll it out thinner than you want it to cook up. If you use a pasta roller with six depth notches, pass it through until you reach three or four. I prefer my dough a bit thick for this recipe.

Tear the round into approximately 2 x 2 squares or 2 x 3 rectangles. Don't worry about being uniform. Cook squares in salted, oiled and boiling water until al dente. Cool and top with parsley and additional olive oil.

### **INGREDIENTS: Tomato Tapenade Sauce**

2 T Olive Oil (optionally substitute Chili Oil)  
1 small Yellow Onion, diced  
2 cloves of Garlic (optional)  
1/2 cup Chardonnay  
28 oz. can of Tomatoes (e.g. Muir Glen Fire Roasted Crushed Tomatoes)  
1/2 cup pitted, Spicy Green and Black Olives  
2 T Capers, drained  
2 Anchovies, minced (optional)  
1/4 t Red Pepper Flakes  
Kosher Salt and Freshly Ground Pepper to taste  
A handful of Pine Nuts, lightly toasted  
Parmesan for shaving (e.g. Parmigiano-Reggiano)  
Extra Virgin Olive Oil

### **PREPARATION & METHOD: Tomato Tapenade Sauce**

In a large skillet, heat the olive oil and saute the yellow onion until tender. Add the garlic and saute another minute. Add the wine and cook until it's reduced by half. Add remaining ingredients and cook for fifteen or so minutes. Season with Salt and Pepper.

In low pasta bowls, layer your pasta and sauce. Drizzle extra virgin olive oil over the top. Top with toasted pine nuts and Parmesan shavings.