

## Casunzei

1 pound roasted chionga beets, peeled  
and finely chopped to yield 2 cups  
1 pound russet potatoes, boiled and  
riced to yield 1 cup  
1 cup fresh ricotta  
1 basic pasta recipe  
1 egg, whisked  
3 tablespoons butter  
2 tablespoons poppy seeds  
Smoked ricotta salata  
Parsley



In a large bowl, mix together the beets, potatoes and ricotta. Add salt and freshly ground black pepper to taste. Cover the mixture and refrigerate. Using a pasta machine, roll out pasta to the thinnest setting and then cut the sheets into 4-inch rectangles. Place a scant tablespoon of the beet and ricotta filling on one half of each rectangle, fold them over like a book to enclose the filling. Using the egg wash as an adhesive, brush on side and press the edges of each ravioli with your fingers to seal.

Bring 6 quarts of water to boil and add 2 tablespoons of salt. In a 14- 16 inch sauté pan, heat the butter over high heat until it foams and subsides.

Drop the ravioli in the boiling water and cook for about 2 minutes. Drain the ravioli, reserving a bit of the cooking water. Add a spoonful of the pasta cooking water into the sauté pan and toss gently over high heat for 1 minute. Season with salt and pepper. Divide the pasta evenly among four warmed plates. Finish with poppy seeds, the smoked ricotta salata and chiffonade of parsley. Serves 4.

### Basic Pasta

3 ½ to 4 cups flour  
4 eggs  
½ teaspoon extra-virgin olive oil

Mound 3-1/2 cups of the flour in the center of a large wooden cutting board. Make a well in the middle of the flour and add the eggs and the olive oil. Using a fork, beat together the eggs and oil and begin to incorporate the flour, starting with the inner rim of the well. As you expand the well, keep pushing the flour up from the base of the mound to retain the well shape. The dough will come together when half of the flour is incorporated. Start kneading the dough with both hands, using the palms of your hands. Once you have a cohesive mass, remove the dough from the board and scrape up and discard any leftover bits. Lightly re-flour the board and continue

kneading for six more minutes. The dough should be elastic and a little sticky. Wrap the dough in plastic and allow to rest for 30 minutes at room temperature.

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