

**PAPPARDELLE with Zucchini , Shrimp and Saffron**

Serves 6- 8

1 lb special pasta flour  
4 eggs  
2 tbs. of extra virgin olive oil  
Water if necessary

**For the DOUGH :**

The proportion given in this recipe can vary slightly and depend on the flour and the size of the eggs . The method given to produce the pasta dough is by hand and rolled out with a pasta machine which clamps onto a work surface . This recipe makes about 1 lb 7 oz .

Put the flour and 1 teaspoon of salt into a large , wide bowl or in a mound on your work table , make a well in the centre. Break the eggs into the well and begin mixing them with a fork , incorporating the flour into the eggs. knead the dough with your hands or use a mixer to facilitate the process , it will seem very dry at the first .

Firmly push down onto the dough with your palms , then away with the heel of your palms .After about 8 minutes of kneading , the dough should be shiny , smooth and compact. Cover with a clean, dry cloth and leave it to rest at room temperature for about 30 minutes . If you are not using the dough at once , it may be refrigerated for a few hours wrapped in plastic wrap. Remove the dough from the refrigerator and knead it a little to soften before rolling it out.

Divide the dough into 4 equal pieces : begin working one piece , covering the others to prevent them from drying out. Flatten the piece of dough roughly into a rectangular shape to fit through the widest setting of the pasta machine. Roll the dough through – It should emerge longer and flatter.

Continue lowering the setting and passing the pasta through once , until the second Setting.

**For PAPPARDELLE :** roll out the pasta sheet until the second setting

Dust the pasta sheet with flour before passing it through the cutters to prevent the noodles from sticking together( if you don't have a cutter , use a long sharp knife )

Sprinkle fine semolina flour onto a tray , gently toss the pasta noodles through your fingers to separate and lay then onto the floured tray while you cut the remaining dough.

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### **FOR THE SAUCE :**

6 oz of julienned zucchini  
½ oz of basil leaves  
8 oz of grape tomatoes  
5 garlic cloves  
1 shallot, finely chopped  
1 lb of cleaned shrimps  
2 bags of saffron  
5 fl oz of heavy cream  
4 fl oz of extra virgin olive oil  
½ quart of vegetable broth  
Salt and white pepper.  
½ cube of shrimp bouillon ( or fresh shrimp bisque )

In a skillet , sauté the zucchini with 4 tbs of oil and two crushed garlic cloves . Season with salt and pepper. Set aside.

Cut the grape tomatoes in quarters and sauté them in the same skillet with 1 garlic clove and extra virgin olive oil . Set aside .

Sauté also the shrimps with one crushed garlic clove , 1 tbs of extra virgin , for 1 minute , lightly season with salt.

In a saucepan bring the vegetable stock to a boil , add the shrimp bouillon and reduce of 2/3 , add the heavy cream and strain with a chinois , add the saffron . Keep it on the side of the stove in a warmer ( A large pot with hot water )

Bring a pot of salted water to the boil. The pasta will require 2- 3 minute of cooking time . Meanwhile , in a large sauté pan , put together the zucchini , the tomatoes , 2/3 of the sauce , the sautéed shrimps . Stir the pasta in and toss well , add more sauce after plating up the pasta . Garnish with julienned basil and a drizzle of extra virgin Olive oil .

Submitted to Villa Vita by Chef Giuseppe Mazzocchi, "The Tuscan Cook"  
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