

Homemade Cavatelli

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/handmade-italian-ricotta-cavatelli-recipe>

Ingredients:

- 2 cups flour Italian semola, 9oz, semola di grana dura rimacinata
- 5/8 cup water 4.5 oz tepid, boil then allow to cool
- 1 teaspoon salt
- 11/16 pound cavatelli pasta 11 oz, homemade or dried
- 2/3 pound pork sausage 10 oz skin removed and chopped
- 9/16 pound oyster mushrooms 9 oz In Puglia they use cardoncelli/king oyster mushrooms
- 1 3/8 cups plum tomatoes 9 oz peeled and chopped
- 5/8 cup tomato passata 5 oz I use Cirio passata rustica
- 3 1/4 tablespoons ricotta salted sheep's, 2 oz In Puglia, they use marzotica ricotta
- 4 tablespoons extra virgin olive oil
- 1 garlic clove peeled and crushed
- 2 bay leaves
- 1 glass white wine
- 1 teaspoon peperoncino flakes, red chili pepper
- salt for pasta and to taste
- black pepper to taste
- 1 handful fresh parsley chopped

Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 122 grams
3. Cholesterol: 60 milligrams
4. Fat: 38 grams
5. Fiber: 8 grams
6. Protein: 33 grams
7. SaturatedFat: 10 grams
8. Sodium: 1450 milligrams
9. Sugar: 7 grams

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