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Agnolotti dal Plin - Chef Dylan Giordan

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Ingredients

Pasta

2 ea Eggs, XL
1 ¼ C Unbleached flour

Stuffing

1 T Extra Virgin Olive Oil
1 T Butter
3 ea Sage Leaves, chopped
1 lb Italian Sausage or ground pork
2 C Shredded Savoy cabbage
½ C Chopped white onion
½ C White wine
½ C Grated Parmesan, preferably Parmigano Reggiano
Salt and pepper

Sauce

¼ C Unsalted butter
1 T Chopped sage
1/3 C Grated Parmesan, preferably Parmigano Reggiano
Salt and pepper

Agnolotti dal plin, or plin are very small ravioli, signified by and getting their name from the pinching motion used in their fabrication. They are traditional in the Piedmont region in northwest Italy. Most traditionally they feature pork, veal and Savoy cabbage. Regional wines based on the Nebbiolo grape would be ideal (Barbaresco, Barolo, Nebbiolo).

Method

For the pasta: Place 1 cup of the flour on a wooden work surface, with a hole in the center. Crack the eggs into the hole, mixing gently with a fork. Bring flour slowly into the eggs from the sides of the mound. With your hands, tighten the mound by drawing the sides up and over the egg. The egg will run, push it into the flour. Mix the flour and egg together only to incorporate the flour into a dough, not to knead. The dough should feel smooth and dry, and may require the final ¼ cup of flour. When the egg and flour have come together and feel smooth, move the dough, and clean the workspace and your hands of any flour and crumbs.

Lightly flour your workspace and hands and start kneading. Press with the heel of your hand firmly but not too hard, away from you. Turn the dough 45 degrees and knead again. Continue kneading, turning in the same direction, for 7 to 10 minutes.

Wrap the pasta in plastic and refrigerate for at least an hour.

For the Stuffing: On high heat in a large casserole or heavy bottomed pot put the oil and melt the butter. Crumble sausage into center. Let brown and stir. When the sausage is cooked halfway through, add cabbage and sage, stir and cook 5 more minutes before adding wine, and then cook until nearly dry. Check seasoning, add the parmesan cheese and remove to cool. When cool, pulse in a food processor until almost smooth.

To assemble: Roll out the pasta dough using either a pasta machine or pasta dowel, into a long strip about 3 inches in width.

Place small bits of filling every 1 ½ inches from each other and 1 inch from the edge of the sheet of pasta. Bring the side of pasta closest to you over the stuffing and press it to the other edge, creating a tube with vague stuffing 'bumps'. Using a ravioli cutter, cut the flat edge of the pasta tube, sealing it. Using your thumb and first finger, pinch the tube together in between each bump. Using the ravioli cutter, cut the tube from the stuffing end to the flat end.

Place the plin on a baking tray lined with a dry towel, in a single layer. Freeze if desired.

To cook and serve: Boil in salted water until the plin start to float. In a medium sauté pan, melt the butter slowly over medium heat with the sage and a little salt and pepper. Toss cooked pasta in sage butter and top with parmesan.