

DORSIA

Cavatelli with Duck Nduja & Smoked Chili

Red colored fresh pasta tossed in a spicy tomato-based sauce made from duck sausage, cherry tomatoes, dry vermouth, and spicy chili peppers.



Red Pepper Dough

Ingredients

- 2000g semolina flour
- 900g “00” flour
- 35g smoked paprika
- 80g tomato paste
- 1.3L -1.4L water

Method:

- Add all the dry ingredients in a mixer.
- Slowly add water adjusting for desired consistency of barley wet sand, then let the machine knead the dough until shiny and smooth about 5-7 min.
- Rest the dough for at least an hour.
- Cut and roll out sausage like strips.
- Continue to stretch and roll until the dough is about the size of your finger.
- Pass through a cavatelli machine or by hand cut 3cm batons then press on a textured board or fork to create groves in the dough. These groves help hold the sauce.
- Cook the fresh pasta 3 minutes in boiling salted water, add three generous spoons of sauce, handful of grated parm for every 120g of pasta.

Duck “Nduja” Sauce

Ingredients

- 50ml duck fat
- 1.7kg Duck Nduja Sausage*
- 2ea cloves garlic, chopped
- 2ea whole white onions, diced
- 1tbsp Calabrian chili, preserved
- 600ml dry Vermouth
- 1sprig of, Oregano, Basil, Marjoram, Thyme
- 1L Heavy cream
- 1.7L Pomodoro Sauce*
- to taste, Salt

Garnish

- Micro basil
- Chili oil, and/or fried chili threads
- Grated Parmesan

Method

1. In a rondo pan sear the sausage mixes in duck fat until cooked, breaking it up with two wooden spoons while searing,
2. Once caramelized and broken up. Remove to a hotel pan and set aside.
3. In the same rondo add the garlic, onions, sweat them out. Then add the chili and cook for a further few minutes.
4. Deglaze with the dry Vermouth and reduce by 80%.
5. Add the cream, herbs and pomodoro sauce (I separate this recipe in case of allergies.), Bring to a simmer.
6. Simmer the rose-colored sauce to a simmer for 20min. for 20–30 minutes, blend it with a stick blender or Vitamix and put back into a pot, with the and cooked sausage. Cook for 15min to marry the flavors, adjust seasoning.

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Duck Nduja

Ingredients

- 2760g aged duck meat (three weeks hung)
- 104g Calabrian chili, crushed & preserved
- 150g Paprika, Smoked
- 58g kosher Salt
- 6g Sugar
- 7g Curing Salt (0.25%)

Method

1. Removed the skin from 50% of the ducks, remove all meat until you reach the weight needed. Roughly chop the meat and duck skin.
2. Grind the duck through medium sized plate on the meat grinder.
3. Combine all the ingredient with ground duck meat together. Mix well. Sous vide, let marinade in fridge for at least three days before using.

Pomodoro

Ingredients

- 2ea garlic, whole cloves
- 400ml extra virgin olive oil
- 4000g Canned San Marzano tomatoes (blitzed)
- 700g fresh cherry tomatoes, blanched & peeled
- 1tbsp Herbs, Chopped (Oregano, Basil, Marjoram)
- 1-3tbsp Sugar (depending on tomatoes & taste)
- 50g salt
- 200ml tomato paste

Method

1. In a rondo pan, sauté the garlic in olive oil.
2. Add the tomato paste cook for 45 seconds.
3. Then add the crushed San Marzano tomatoes, the peeled cherry tomatoes, salt & sugar. Bring to a simmer.
4. After simmering for 20-30 minutes, blend it with the fresh herbs in a Vitamix and pass it through a fine sieve, cool and store or use as simple pasta sauce.