



CAMPANELLI À LA NORMA

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SERVES 28

INGREDIENTS

2 lbs. raw cashews
1 oz. nutritional yeast
4 oz. white balsamic vinegar
11 ½ oz. olive oil
½ tsp. kosher salt, additional to taste
6 oz. garlic, minced
1 kabocha squash, large
2 ½ lbs. semolina flour
1 tsp. turmeric, ground
10 oz. warm water
2 lbs. jackfruit
⅝ tsp. nutmeg, ground
2 tsp. sugar, turbinado
2 tsp. black pepper corns
½ tsp. juniper berry
1 tsp. thyme, fresh
5 lbs. dandelion greens
1 lemon, halved
1 ½ lbs. white onions, quartered
2 lbs. toybox mushrooms, chopped 1 in.
2 lbs. roasted peppers, diced ½ in.
3/10 oz. chives
⅓ oz. basil
Black pepper, fresh cracked, to taste
Red pepper flakes, to taste

PREPARATION

- 1.** Cashew ricotta: Soak cashews overnight in a large airtight container covered with cold water. Strain cashews and discard liquid. Combine soaked cashews with nutritional yeast, white balsamic vinegar, olive oil, salt, and garlic in a blender. Add water and blend until smooth. For a thinner cheese, add water until desired consistency.
- 2.** Kabocha squash: Preheat oven to 300° F with low fan. Line a baking sheet tray with parchment paper. Halve squash and deseed. Rub squash with oil, season with salt and pepper, and pierce skin with a knife 4 times. Place squash on a baking sheet flesh side down. Bake for 1 hour or until tender. Cool for 10 mins. and remove flesh with a spoon. Purée in a food processor until smooth and set aside.
- 3.** Fresh pasta: Combine semolina flour, turmeric, and squash purée in a standing mixer using the paddle attachment and mix for 5 mins. over medium speed. Over the next 10 mins., slowly add warm water. Once all water is added, mix for 12 mins. Dough should have a couscous-like texture. Follow instructions for pasta extruder to form pasta. Once dough is completed, extrude pasta onto trays. Dust pasta with semolina to prevent sticking. Allow to dry for 24-48 hours in the refrigerator. Fill a large pot with cold water and add salt. Once water is boiling, add pasta and agitate so pasta does not stick. Cook until al dente, drain pasta, and add to ice bath. Drain, coat with oil, and set aside.
- 4.** Jackfruit pancetta: Preheat oven to 150° F with low fan. Drain jackfruit and season in a bowl with turmeric, nutmeg, sugar, black pepper corns, juniper berry, and thyme. Place in a hotel pan with a roasting rack. Cover tightly with plastic wrap, make a hole to insert a rubber smoking tube, ensure area around the tube is sealed completely with plastic. Smoke for 5 mins., remove the tube, and seal the hole. Allow to sit at room temperature covered for 4 hours. Remove plastic wrap and place in a 150° F oven for 30 mins. or until jackfruit is firm and lightly browned. Allow to cool and set aside.
- 5.** Dandelion: Preheat broiler to highest setting. If using an oven, set to 500° F. Submerge greens in cold water, agitate, and remove. Repeat 3 times until completely clean. Remove stems and chop greens into 1" pieces. Place on pan, drizzle with olive oil, and toss until leaves are coated. Season with salt and pepper. Place under the broiler until slightly charred. Allow to cool, then place in a medium-sized bowl. Squeeze fresh lemon juice over the dandelion greens and season with pepper to taste. Additional lemon juice can minimize bitterness.
- 6.** Assembly: Heat tilt skillet to medium high heat. Sauté garlic and onions until onions are translucent. Add chopped toybox mushrooms, jackfruit pancetta, and roasted red peppers. Sauté for 2 mins. Turn off the skillet. Reheat pasta using a steamer for 1 minute and add to the skillet. Add dandelion greens and half of the herbs. Pan pasta into a serving vessel. Garnish with fresh herbs and dollop with cashew ricotta.

