

Sotto Sotto

Description: Authentic Italian Cuisine

Location:

313 North Highland Ave.

Atlanta, GA 30307

404-523-6678

www.sottosottorestaurant.com

Chef/Co-Owner: Riccardo Ullio

Chef Riccardo prepared:

- ✓ Fresh Pasta
- ✓ Capellacci di Zucca
- ✓ Ravioli Nudi
- ✓ Pesce Al Sale

Basic Pasta Dough

For one portion of pasta dough, use a ratio of 100g of flour per extra large egg.

Place the flour in a mound on a wooden or granite work surface. Make a well in the center and crack the eggs in it. Start scrambling the eggs in the well, incorporating the flour. Once the flour is incorporated and the dough is too thick to work with the fork, begin kneading it by hand. Continue to knead the dough until it forms a smooth, silky ball. Let the dough rest, covered, for a minimum of 15 minutes. Stretch the dough in a pasta machine until it is the desired thickness. Cut the pasta or shape into ravioli.

Capellacci di Zucca

(Serves 6)

For the pasta:

5 eggs

500 g unbleached stone ground all purpose flour

For the filling:

2 # butternut squash

1 tbs oil

½ cup grated parmiggiano reggiano

freshly grated black pepper

freshly grated nutmeg

a few drops of truffle oil

For the sauce:

4 tbs salted butter

6 sage leaves

To make the pasta, knead the flour and the eggs into smooth, resilient dough ball, then stretch it with a hand-cranked pasta machine until thin enough to see the color of your hands through it.

To make the filling, cut the squash in half, season it with salt and pepper and lay it face down on an oiled sheetpan. Roast at 350 degrees until soft. Peel the squash and puree in a food processor until creamy but not liquid. Add the cheese, nutmeg, salt and pepper, and truffle oil to taste.

To make the capellacci, cut the pasta sheet in 2 in squares. Spoon 1 tbs of the filling on the square, then fold them over to form a triangle. Place a finger in the middle of the triangle, then wrap the ends around the finger, crossing the ends and sealing the capellaccio.

Cook the pasta in salted water until tender.

Heat the butter and sage in a saucepan until the butter is brown, toss the pasta in the sauce and serve.

Ravioli Nudi

(Serves 6)

2 lbs. fresh spinach
2 cups ricotta cheese
1.5 cups grated parmiggiano reggiano
freshly grated black pepper
freshly grated nutmeg
2 eggs
30g flour

Directions:

Cook the spinach in a sautee pan until fully cooked but still vibrant green in color. Cool the spinach, then wring it in a clean towel until all excess water is removed. Finely chop the spinach with a knife. Mix the spinach with the ricotta, eggs, parmigiano, and flour. Season with salt and pepper, and add the nutmeg to taste. Shape the mix into ¾” rounds by rolling it with lightly floured hands.

Cook the pasta in salted water until it floats. Toss in melted butter, sprinkle with some parmiggiano, and serve.

Pesce al Sale

1 very fresh whole fish approx 1.5-2 lbs., scaled and gutted
½ lemon sliced thinly
2 lb. coarse sea salt

Directions:

Moisten the salt with water until it reaches the consistency of wet sand. Place a layer of sea salt in the bottom of an oven proof casserole. Put the thinly sliced lemon and rosemary in the fish cavity, place the fish on the salt and cover completely with the remaining salt. Bake in a 500 degree oven 20 min until the salt forms a hard crust. Break the crust and filet the fish.