

Handmade Maccheroni Pasta with Porcini Tomato Sauce

With Sonia Gambino and Nonna Alfia

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Ingredients For the maccheroni

- 300 g (2 cups) whole wheat flour
- 1 egg
- Pinch of salt
- 1/2 cup of warm water
- A drop of extra virgin olive oil
- 8 oz tomato sauce

Ingredients For the Sauce

- A spoon of Olive oil
- 50g (2oz) dry Porcini mushrooms (can be substituted with fresh mushrooms)
- One pork sausage (optional)
- Salt
- Pepper
- One white or red onion

Tools For the maccheroni

- Cutting board
- Rolling pin
- Ferretto (a stick of wood or metal, size 8 knitting needle)
- Small knife

Tools For the sauce:

- Small/ Medium size saucepan
- A small bowl
- Chef's knife
- Wooden spoon



Recipe

For the sauce:

1. Soak the porcini mushrooms in a bowl or room temperature water for 20 minutes. Rinse.
2. **Min 00:08:44** - Sauté an onion finely chopped in olive oil in a medium size pan. Add the porcini and spice with some salt and pepper.
3. Add the canned tomato sauce and let cook for 30 minutes or so. If the sauce becomes too dry, you can add a couple spoons from the boiling water where you'll cook the pasta.

For the maccheroni:

1. **Min 00:00:55** - Place the flour on a board. Make a well in the centre and crack the egg into it. Beat the eggs with a fork until smooth.
2. Using the tips of your fingers, mix the eggs with the flour, incorporating a little at a time, until everything is combined.
3. Knead the pieces of dough together – with a bit of work and some love and attention they'll all bind together to give you one big, smooth lump of dough! Add water little by little as necessary.
4. Continue to work the dough on a floured pastry board to produce a compact mass. Cover with an upturned bowl, and, removing a little at a time, form the pasta pieces into sausage shapes (1" diameter), then thin out by rolling between your fingers to create long, thin strands (2 1/2"). **Min 00:13:35**
5. **Min 00:15:42** - Place a size 8 knitting needle or a wooden stick at a roughly 30° angle over the strands and wrap them around it to create a hollow tube. Continue this process until all the dough is used up. Note: you can make the maccheroni the night before, dust in plenty of flour, and chill overnight.
6. Once the sauce is ready, cook the pasta in boiling salted water, for about 5-8 minutes.

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Impastiamo provides chefs a platform to earn money and attendees an opportunity to connect directly with their favorite or newly discovered notable chefs.

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About Sonia Gambino:

Sonia Gambino was born in Bronte, Sicily, a small village at the bottom of Etna volcano. She is a winemaker and has traveled all over the world to make wine: Chile, New Zealand, France, and Italy. She graduated from the University of Gastronomic Science in 2013 and is currently living in Sicily, where she's working on her dream project: making her very own first wine.