

## **Rapini Ragu**

### **For the Orecchietti Pasta**

#### **Ingredients**

- 1 quart of farro, toasted and milled into whole wheat flour
- 1 cup of water

#### **Directions**

- 1) Mix water and flour into dough, until pie crumble consistency
- 2) With an extruder and proper dye, extrude pasta

### **For the Rapini Ragu**

#### **Ingredients**

- 1 bunch of rapini or broccoli rabe
- 2 finely chopped cloves of garlic
- 1 tbls of pepper flakes
- ½ cup of extra virgin olive oil

#### **Directions**

- 1) Chop rapini into small pieces raw, then blanch in boiling water for 3 minutes
- 2) In a sauté pan, on a low heat, toast the garlic and pepper flakes until the garlic is toasted (apx. 6 minutes)
- 3) Add blanched rapini and coat the rapini with the garlic pepper oil.

### **The finished Pasta**

Cook the orecchietti in boiling salted water and add to the rapini ragu. Make sure the pasta and ragu are evenly coated. Serve, and enjoy!