

Compton Family Pasta & Shrimp

Homemade “from scratch” pasta makes this recipe a special family favorite. everyone gets into the act- even our chickens!



Ingredients

PASTA

- 4 large eggs* (or 5 small eggs)
- ½ bag of Anna Organic unbleached Tipo “00” extra fine flour

SAUCE AND SHRIMP

- 2tbls of butter
- 1-pound fresh peeled shrimp
- 1 cup extra-virgin olive oil
- Salt and pepper, to taste
- 1 bundle of fresh Italian parsley, chopped
- 1 head of fresh garlic, chopped
- A dash of chili flakes
- 1 cup dry white wine
- 1 pound spaghetti or tonnarel pasta not fresh or make your own pasta yes it takes time, but it is so worth it.

Instructions

SAUCE AND SHRIMP

1. shrimp is cooked season with a sufficient drizzle of olive oil plus salt, pepper, and

Instructions

HOMEMADE PASTA

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1. As my Compton child said that makes the homemade pasta in our house. Make a volcano pile of flour on the counter and plan to make a mess. Fun for kids to do!
2. Make a small indentation or well at the top of the flour pile to place the eggs onto of the flour.
3. With a fork incorporating the flour into the eggs until all the flour has been absorbed
4. Once the dough starts to form, bring it together with your palms and knead into a smooth yellow dough. This can take 5 minutes if your dough is dry add a splash of water.

- parsley (reserving some parsley for the garnish) and set aside.
2. Boil 2-4 quarts water and add salt. Cook pasta until al dente.
 3. While pasta is cooking, in a saucepan add the remaining olive oil, garlic and chili flakes.
 4. Add the heirloom tomato pieces and cook at low flame, adding white wine, to taste.
 5. When tomato is cooked add shrimp and cook for a few minutes more, making sure not to overcook.
 6. Drain pasta, reserving water, and add pasta to the sauce.
 7. Cook all together, adding small splashes of pasta water.
 8. Serve with fresh chopped parsley.



5. When the dough forms a ball, cover tightly with cling wrap, and refrigerate for a minimum of 30 minutes to allow the dough the rest and the gluten to develop. No longer than 18 hours.
6. After resting, remove the dough from the fridge and cut it into 4 equal pieces. Set aside and cover with a towel to stop it from drying out.
7. Flour your work surface and rolling pin and roll 1 ball of dough at a time into a large thin sheet. Get it as thin humanly possible. Like paper-thin.
8. Once the dough has been rolled out, fold it over itself several times. Cut the roll of pasta into strips roughly 1/4 inch thick depending on what pasta you are making. Then dust some flour over the sliced strips of dough and unravel them to reveal your fresh pasta! Repeat this process with the remaining dough.
9. Set cut pasta aside on a tray and leave it out at room temperature to cook-off or cover and place in the fridge to be cooked later.
10. Cooking the fresh pasta in boiling water, drop each piece in the water one at a time or just be careful they do not stick to each other. Fresh pasta cooks quickly SO don't leave the stove: the pasta will be done in 2 minutes.

Serve it all up and enjoy.