



FUSTINI'S[®]

Fresh Fettuccini with Garlic and Caper Tomato Sauce

Ingredients

- 3/4 cup Semolina flour
- 1/4 cup all-purpose flour
- pinch salt
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- 1 egg
- 2-4 tablespoons cold water

Garlic and Caper Tomato Sauce

- 4 tablespoons [Fustini's Robust SELECT olive oil](#)
- 3-5 garlic cloves, minced
- 1/4 cup capers, chopped
- 1/2 cup white wine
- 2 fresh tomatoes, peeled and chopped

Directions

Step 1.

Place semolina, flour and salt into bowl and whisk to combine. Add oil, egg, and 2 tablespoons water and mix with fork to break up egg and wet dry ingredients. Add just enough water to form into a ball. Knead ball a few minutes then let rest 10 minutes.

Roll out in pasta machine to approximately 1/8-inch-thick and cut into fettuccine. Cook pasta in rolling salted boiling water for a few minutes. Drain well and toss with sauce.

Step 2. Garlic and Caper Tomato Sauce

Place Fustini's Robust Single Varietal EVOO in large skillet over moderate heat and add garlic. Cook garlic 1 minute making sure not to burn. Add capers and continue cooking another minute. Add wine and cook until the alcohol smell is gone - 5 minutes. Add tomatoes and cook until they break down - 20 minutes. Toss with cooked pasta and serve immediately with some finely grated Parmesan cheese.