

Nora

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2000 Cabernet Sauvignon by Mason Cellars
paired with
VEAL SCALOPPINE WITH MOREL MUSHROOM SAUCE, PAPPARDELLE
PASTA & BABY TURNIPS WITH THEIR GREENS

PAPPARDELLE PASTA

You need a pasta machine.

1 1/2 cups all-purpose flour
3/4 cup semolina flour
pinch saffron powder or turmeric for color (optional)
1 tsp salt
3 eggs
1 tsp olive oil

Put the flours, the optional saffron or turmeric and the salt in the bowl of a processor and pulse to combine. Add the eggs and the olive oil and process the dough for about 30 seconds or until it forms a ball. If the dough is too wet or too dry and does not form a ball, add additional flour or water, tsp by tsp, while the machine is running, processing the dough until it has the right consistency.

Cut the dough in 8 pieces, flatten each into an oval and dust with flour. Set the rollers of a pasta machine at their widest setting. Run each portion of dough through 10 times, folding and turning it each time. This is the kneading step.

Close the setting of the rollers of the pasta machine one notch and run one piece of dough through, flouring the dough or rollers, if necessary. Keep narrowing the roller settings, notch by notch, and pass the dough through the rollers gradually stretching it until it is about 1/16th of an inch for pappardelle.

Lay the pasta sheets on a lightly floured surface. Do not overlap them. Allow them to dry for about 5 minutes or until the dough loses some of its moistness so it will not stick together when folded and cut.

Roll each pasta sheet over and over until it forms a short rectangular roll about 3-inches wide. Cut the pappardelle noodles by hand, about 3/4 to 1 inch wide. Unfold the noodles and spread them out to dry for about 5 minutes before cooking.

Bring a large pot of water to a boil and add 1/2 TBSP of olive oil. Just before serving, cook the pasta for about 3 minutes or until al dente. Drain, season to taste with salt and pepper and a few drops of olive oil to prevent the pasta from sticking together.

NORA'S NOTE: I like to use semolina flour in my pasta dough because it makes a firmer pasta with a nice tooth and it is easier to cook al dente. A pinch of saffron powder or turmeric added to the flour will give the dough a nice yellow color. I like the look of "golden" pasta and it tastes good too. This recipe is the standard for all types of pasta shapes: fettuccine, spaghetti, and lasagna. If you want flavored pasta such as basil, spinach or beet, add 4 TBSP of puréed basil or cooked puréed spinach or beet to the dough, use 2 eggs instead of 3 and increase the amount of flour until you get the right consistency. If you like flavored pasta, add dried spices such as black pepper, chili powder or ground cumin to the dough.

BABY TURNIPS & THEIR GREENS

8 to 12 baby turnips (about 1 pound) washed, with greens attached
1 tsp olive oil
sea salt and freshly ground black pepper

Cut an "X" on the base of the turnips, about 1/2-inch deep, to speed up the cooking time.

Steam the turnips in a medium saucepan for about 5 to 10 minutes, depending on the size of the turnips, using a collapsible steamer. Remove the turnips from the saucepan and toss them with the olive oil, and salt and pepper to taste.

NORA'S NOTE: In the spring, Ward and Cass, our farmers from Pennsylvania, bring us beautiful baby turnips and beets. They are so fresh, they don't even need peeling. Turnips are from the cabbage family and many people boil them to sweeten their characteristic strong and sharp flavor. However, if young and small, turnips are quite sweet and steaming them works well and keeps more nutrients. Turnip greens are high in calcium and Vitamin A.

MOREL MUSHROOM SAUCE

1/2 pound morel mushrooms, washed, drained and stems trimmed
2 TBSP olive oil
1/4 cup minced shallots
2 TBSP minced garlic
1/2 cup sherry or white wine
1/2 cup veal stock or water mixed with 1/2 bouillon cube
sea salt and freshly ground black pepper
2 TBSP mixed fresh herbs such as flat leaf parsley, sage, and thyme

If the morels are larger than 2-inches, cut them into 1-inch slices.

Heat the olive oil in a medium sauté pan and sauté the shallots for about 4 minutes. Add the garlic, and sauté about 2 more minutes. Add the morels and sauté, stirring, about 2 minutes. Add the sherry or wine and veal stock or water mixed with 1/2 a bouillon cube. Bring to a boil and cook until the sauce is reduced by one half. Remove from the heat. Season to taste with salt and pepper and the fresh herbs.

NORA'S NOTE: At the restaurant we have an enormous electric stock pot for making our stocks. We simmer it all night long, strain it the next morning and reduce it slowly until we have a "syrupy" stock called fond or glace de viande, which is the base for many of our different flavored brown sauces. I never use butter, flour or cream to thicken or enrich my sauces. The glace de viande we make is so rich in flavor and so naturally thick, because of the gelatin-producing collagen in the bones and meat we use to prepare the stock, it does not need any enhancing. I also think that the meat from our organic animals, raised without any hormones or antibiotics and roaming free in a pasture, has more flavor and probably more nutrients than meat from conventionally raised animals.

VEAL SCALOPPINE

16 to 20 veal scaloppine, about 1 pound cut from the leg, 1/4-inch thick
sea salt and freshly ground black pepper
3 to 4 TBSP olive oil

Season the scaloppine with salt and pepper. Heat 1 TBSP of olive oil in a large sauté pan until really hot. Put as many veal scaloppine in the pan as can fit in one layer without touching. Sauté about 1 to 2 minutes on each side or until brown. Sauté the remaining scaloppine in batches, using the remaining oil as you need it, until all are completed. Cover the cooked scaloppine with aluminum foil to keep warm while you are preparing the rest.

Assembly: Put 4 to 5 veal scaloppine on each of 4 large dinner plates and spoon some morel mushroom sauce over them. Add a serving of the pappardelle pasta to each plate and the steamed turnips with their greens. Garnish with fresh herbs.

NORA'S NOTE: I never pound my veal. I just slice it as thin as possible. The veal we use at **Nora's** is organically raised and is a little tougher than what is generally available, but juicier. Veal scaloppine cooks so quickly that it is very important to start with a hot pan. Otherwise you risk overcooking or steaming the veal and not getting a nice brown color.