



Dough

flour ^{3 ¼ cups} salt ^{2 pinches} eggs ⁵
olive oil ^{2 tablespoons}

shelled walnuts ^{½ cup}

Filling

gorgonzola ^{10 ½ ounces}
(about 2 cups crumbled)
grated parmesan ^{about 1 cup}
butter ^{7 tablespoons}

Serves 2 Preparation 15 min Cooking 15 min Rest 1 hour

Gorgonzola and Walnut Anolini

- [1] Combine the flour and the salt in a bowl, and transfer the mixture to a work surface. Form a well in the center. Crack the eggs into the well, and add the olive oil. Knead until the dough is smooth. Form the dough into a ball, cover in plastic wrap, and set aside to rest at room temperature for 1 hour.
- [2] Roughly chop the walnuts, and arrange them on a baking sheet in an even layer. Bake at 350°F for 6 minutes.
- [3] Mix the gorgonzola and Parmesan together in a mixing bowl, and season with pepper.
- [4] Roll out the dough very thin (about $\frac{1}{32}$ inch). Divide into two pieces.
- [5] Place small balls of filling on one of the two pasta sheets, spacing them out about $\frac{1}{4}$ inch apart. Cover with the other dough half, and cut the anolini with a cookie cutter or anolini cutter.
- [6] Bring a large pot of salted water to a boil. Cook the anolini in batches for 1 minute. Drain.
- [7] In a small pan, heat the butter over low heat until foamy. As soon as it stops foaming and takes on a golden color, remove from the heat. Add the anolini and toss well in the browned butter, then sprinkle with the toasted walnuts, and serve.

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