

recipe





**lunch break with:
Chickapea & Kim Crawford**

Chikapea Linguine

**homemade fresh ricotta cheese
San Marzano tomato sauce
fresh basil, roasted cherry tomatoes,
shaved parmesan reggiano, basil oil**

INGREDIENTS

SAN MARZANO TOMATO SAUCE

- 1x can San Marzano tomatoes, crushed
- 1-2 tbsp olive oil
- 4 cloves garlic, finely chopped
- 2 tbsps peperoncino
- 1 pc small Spanish onion, diced
- 1 sprig basil, whole
- salt to taste

FRESH RICOTTA

- 2 litres 3.25% homo milk
- 1 pc lemon
- 1/8-1/4 cup of white vinegar
- 1/4 cup whipping cream

BASIL OIL

- 500 ml canola oil
- 6 bunches basil
- 1 clove garlic
- 1 pinch salt

ROASTED CHERRY/GRAPE TOMATOES:

- 1 pint grape or cherry tomatoes
- 1 tbsp EVOO (extra virgin olive oil)
- 1 tsp salt
- 1 tsp fresh thyme, finely chopped

***garnish with Parmesan Reggiano
& fresh basil**

SAN MARZANO TOMATO SAUCE

1. Finely dice onion. Smash and chop garlic.
2. Heat heavy bottom sauce pot. Add olive oil, garlic, onion, and a pinch of salt. Cook on medium heat until translucent.
3. Add canned tomatoes to the pot and stir. Bring to a simmer. Add basil and another tbsp of olive oil and let simmer for 30-45 minutes
4. If needed, add a pinch of sugar to balance the "canned tomato" flavour.

HOMEMADE RICOTTA CHEESE

1. Set a large sieve over a deep bowl. Set aside.
2. Pour milk into a stainless steel pot. Over low to medium low heat, slowly bring up to a simmer. Turn off heat and stir in vinegar or lemon juice. It will separate into thick parts (the cheese curds) and milky parts (the whey).

ROASTED CHERRY/GRAPE TOMATOES:

1. Set a large sieve over a deep bowl. Set aside.
2. In a mixing bowl, toss grape tomatoes, EVOO, salt & fresh thyme. Mix together well.
3. Place seasoned tomatoes on sheet tray or roasting pan (preferably with parchment paper) and roast tomatoes for 10-15 minutes, or until skins have popped off. Remove from oven and set aside for plating.

BASIL OIL:

1. Bring a large pot of water to a boil for blanching the basil leaves. Have a bowl ready with ice and cold water to "shock" the basil once it's been blanched.
2. Once water is boiling, blanch the leaves from 6 bunches of basil for 10 seconds and then shock in ice water for 30 seconds. Once cold, dry on paper towel.
3. In a blender, add oil, salt, garlic, blanched basil leaves. Blend until smooth. Let sit for 5 minutes.



ASSEMBLY & PLATING



1. To finish the dish, cook Chickpea linguine in a large pot of boiling water. Be sure to season water with a generous pinch of salt. Chickpea linguine takes 6-8 minutes to cook through. I like to finish it in the pan with the sauce, so take it out at the 5 minute mark.

2. Transfer the cooked pasta from the pot of water to a saute pan and add about a half cup of pasta water. Add desired amount of sauce (I like it saucy!), and toss/stir until Chickpea linguine is well coated. Taste for seasoning.

3. Be sure to heat your plate before plating. This is a true sign of a well-seasoned cook. This can be done in a warm oven or microwave. Once ready, start assembling your plate!

Twirl pasta onto plate.

Add additional sauce.

Top with roasted cherry/grape toamtoes.

Top with homemade ricotta cheese.

Shave Parmesan Reggiano and sprinkle with fresh basil.