

CAVATAPPI FRITTI E CINQUE FORMAGGI CON AIOLI AL PEPERONCINO ARROSTO E CAPPERI CROCCANTI

PAIRED WITH 2017 NEBBIOLO | YIELDS 6 SERVINGS

INGREDIENTS

PASTA SAUCE:

- ½ pound Pasta - cavatappi, penne, macaroni or other tube shape (dry)
- 2 tablespoons Butter
- 3 tablespoons Flour
- 2 cups Milk
- Kosher Salt to taste
- White Pepper to taste
- 2 ½ cups 5 Cheese Blend of Chef's Choice Asiago, Smoked Provolone, Gruyere, White Cheddar, Fontina Cheese, etc.

BREADING:

- 2 cups Panko Breadcrumbs
- ½ teaspoon Italian Seasoning
- ½ teaspoon Paprika
- 1 ½ cups AP Flour
- 3 each Large Eggs

AIOLI:

- 3 Egg Yolks
- ½ teaspoon Dry Mustard
- ½ teaspoon Kosher Salt
- ½ teaspoon Hot Sauce
- 2 tablespoons Lemon Juice
- 2/3 cup Light tasting Olive Oil or Avocado Oil
- 4 Cloves Garlic
- ½ cup Roasted Red Peppers, skins and seeds removed

FRIED CAPERS:

- ½ cup Capers, drained and dried with paper towel
- ½ cup Peanut Oil or other high temperature fry oil
- 3-4 cups Peanut Oil or other high temperature fry oil

METHOD

1. Bring 1 gallon of water with 2 tbsp of salt to a boil in a large pot.
2. Add pasta and cook al dente; then drain well.
3. Cool pasta and lightly coat with oil then set aside.
4. To make cheese sauce, melt butter and add flour to make the roux. With a whisk, slowly add milk; stirring constantly. Bring sauce to a boil.
5. Reduce heat to a simmer and continue cooking for 10 minutes, stirring often. Add cheese blend (chef's choice) and continue stirring until cheese melts.
6. Add the pasta to the cheese sauce and combine. Taste and adjust seasoning.
7. Transfer the pasta and cheese to a buttered baking dish and refrigerate until firm 4 hours to overnight.
8. Meanwhile, make the aioli by placing the egg yolks, dry mustard, salt, hot sauce and lemon juice in a food processor and process for 20 seconds.
9. With the food processor running, slowly drizzle in the oil to create an emulsion (mayonnaise, basically).
10. Add the roasted pepper and garlic and process another 20-30 seconds to incorporate completely. Store in an airtight container in the fridge for up to two weeks.
11. For the capers, heat the oil over high heat in a sauce pan (the capers are going to pop and splatter hot oil so be VERY CAUTIOUS). Be VERY sure the capers are as dry as possible before adding them to the oil.
12. Add the capers and fry until crisp. Remove and drain on paper towels. Reserve for serving.
13. Once the pasta/cheese is very firm, remove block of pasta and cheese from dish and cut into uniform squares no bigger than 2 inches.
14. Place flour, eggs and bread crumbs in separate bowls.
15. Coat the pasta/cheese pieces in flour, then egg, then breadcrumbs, then return to egg and then breadcrumbs to double coat. Keeps it together when frying!
16. Heat oil in a skillet over medium heat (gentle) then pan fry each piece until golden brown. Plate fried pieces. Serve topped with aioli and fried capers.