



# DORASTI PASTA WITH SEA URCHIN AND CAVIAR

Preparation time (20-25 minutes)

## INGREDIENTS

- 4 ounces (115 g) Dorasti fresh pasta or any pasta you have at home
- 2 tablespoons of butter, cut into cubes
- 3 tablespoons of extra-virgin olive oil
- 2 ounces (60 g) of fresh sea urchin (\*see note) and reserve 1-2 whole sea urchin pieces for garnish (for plating purposes)
- 1 clove of garlic
- 4 tablespoons of pasta water
- 1 ounce (30 g) of Dorasti caviar
- salt to taste
  
- Optional:
  - splash of white wine
  - crushed red pepper flakes
  - small handful fresh basil leaves (or parsley), chopped

## METHOD

### PASTA PREPARATION

**01** Pasta Preparation 1. Bring a large pot of water to a boil temperature and season the water aggressively with salt. Once the water is at boiling temperature, add the pasta to the pot. Depending on the thickness of the pasta noodles and your preferred level of doneness, we recommend the boiling time to stay between 3 to 5 minutes for fresh hand-made kinds of pasta. For regular dry pasta, 8-11 minutes will suffice. Or for the amount of time indicated on the pasta packaging.

**02** While the pasta is boiling, you should start prepping the sauce.

### FOR THE SAUCE

**03** Combine 3 tablespoons of extra virgin olive oil and 2 tablespoons of butter in a saucepan and fry the chopped garlic to give the oil some fragrance. If you find the garlic overpowering, you can crush it to release the aromas and then remove it once brown. Then tip in the sea urchin roe (uni).

**04** On medium to low heat, let the sea urchin break down for a few minutes until a sauce is created. Add if one desires, a splash of white wine is recommended but not required.

- 05 Add 2 tablespoons of reserved pasta water and continue to let the sauce come together. Don't break up the sea urchin roe completely. It's nice to get occasional nuggets of urchin roe with a bite of pasta. Or for a smooth purée sauce, you can transfer the roe mixture to a blender or use an immersion blender to make a paste.
- 06 Add crushed red pepper flakes for a spicier taste (recommended but not required).
- 07 When the pasta is done and cooked, add it to the saucepan with the sea urchin sauce. Toss to combine the pasta and the uni sauce. Baptize the dish with 2 tablespoons of pasta water. Toss again over moderate heat for 30 seconds.
- 08 Adjust the seasoning, then transfer to a serving bowl or plates. To garnish, sprinkle with basil or parsley. Garnish with the final piece(or two) of uni topped with Dorasti caviar. Serve while hot.

\* Depending on your appreciation for spiky sea urchin (uni), start small and calibrate how much or little you'd like to blend in.