

credit: Paolo DeStefano



A Recipe from KNOPF

BAVETTE CON ZUCCA E CAVOLO

*Dry Fettucine with
Squash and Cauliflower*

INGREDIENTS

- ½ cup extra-virgin olive oil
- 3 plump garlic cloves, crushed and peeled
- 1 small onion, thinly sliced (1 cup)
- 3 cups butternut squash cut in ½-inch cubes
- 3 cups cauliflower cut in small (about 1-inch) florets
- 4 tablespoons small capers, drained
- 1 teaspoon coarse sea salt or kosher salt, or to taste, plus more for cooking pasta
- ½ teaspoon peperoncino flakes, or to taste
- 2 cups canned Italian plum tomatoes, preferably San Marzano, crushed by hand
- 1 pound dry fettucine or bavette
- 1 cup freshly grated pecorino

RECOMMENDED EQUIPMENT

- A heavy-bottomed skillet or sauté pan, 14-inch diameter, with a cover
- A large pot, 8-quart capacity or larger, with a cover, for cooking the pasta

Pour the olive oil into the big skillet, and set over medium-high heat. Scatter in the sliced garlic, and let it start sizzling. Stir in the onion slices, and cook for a couple of minutes, to wilt. Spill in all the cut squash and cauliflower pieces, scatter the capers, salt, and peperoncino on top, and with tongs toss all together for a minute or so. Pour a cup of water into the skillet, cover tightly, and steam the vegetables for 2 to 3 minutes, shaking the pan occasionally.

Pour in the crushed tomatoes along with a cup of water sloshed in the tomato cans. Stir well and cover; when the tomato juices are boiling, adjust the heat to keep them bubbling gently. Cook covered for about 10 minutes, stirring occasionally. When the vegetables are softened, uncover and continue cooking to reduce the pan juices to a good consistency for dressing the pasta, about 5 minutes. Adjust the seasoning to taste, and keep at a low simmer.

While the sauce is cooking, heat salted pasta-cooking water to a rolling boil (at least 6 quarts water and a tablespoon salt). Drop in the fettuccine or bavette, and cook until barely al dente. Lift them from the water, drain for a moment, then drop into the simmering vegetables. Toss and cook all together for a couple of minutes over moderate heat. Moisten the dish with pasta water if it seems dry; cook rapidly to reduce the juices if they're splashing in the skillet.

When the pasta is perfectly cooked and robed with sauce, turn off the heat. Sprinkle over it the grated cheese, toss into the pasta, and serve.

Serves 6.

