

THE **PASTA BOOK**

MARC VETRI AND DAVID JOACHIM



RECIPES,
TECHNIQUES,
INSPIRATION



THE PASTA BOOK

RECIPES,
TECHNIQUES,
INSPIRATION

Marc Vetri and David Joachim

Photographs by Ed Anderson



Clarkson Potter/Publishers
New York

CLARKSON POTTER/PUBLISHERS

An imprint of the Crown Publishing Group
A division of Penguin Random House LLC 1745 Broadway
New York, NY 10019
clarksonpotter.com
penguinrandomhouse.com

Copyright © 2025 by Marc Vetri
Photographs copyright © 2025 by Ed Anderson

Penguin Random House values and supports copyright. Copyright fuels creativity, encourages diverse voices, promotes free speech, and creates a vibrant culture. Thank you for buying an authorized edition of this book and for complying with copyright laws by not reproducing, scanning, or distributing any part of it in any form without permission. You are supporting writers and allowing Penguin Random House to continue to publish books for every reader. Please note that no part of this book may be used or reproduced in any manner for the purpose of training artificial intelligence technologies or systems.

CLARKSON POTTER is a trademark and **POTTER** with colophon is a registered trademark of Penguin Random House LLC.

Penguin Random House collects and processes your personal information. See our Notice at Collection and Privacy Policy at prh.com/notice.

Library of Congress Cataloging-in-Publication Data

Names: Vetri, Marc, author. | Joachim, David, author. | Anderson, Ed (Edward Charles), photographer.

Title: The pasta book : recipes, techniques, inspiration / Marc Vetri and David Joachim ; photographs by Ed Anderson.

Identifiers: LCCN 2024060032 (print) | LCCN 2024060033 (ebook) | ISBN 9780593799475 (hardcover) | ISBN 9780593799482 (ebook)

Subjects: LCSH: Cooking (Pasta) | LCGFT: Cookbooks.

Classification: LCC TX809.M17 V465 2025 (print) | LCC TX809.M17 (ebook) | DDC 641.82/2–dc23/eng/20250208

LC record available at <https://lccn.loc.gov/2024060032>

LC ebook record available at <https://lccn.loc.gov/2024060033>

ISBN 9780593799475

Ebook ISBN 9780593799482

Editor: Susan Roxborough | Editorial assistant: Elaine Hennig

Print designer: Yasmeen Bandoo | Design manager: Ian Dingman

Production designer: Christina Self

Production editor: Joyce Wong

Print production: Kelli Tokos

Compositors: Merri Ann Morrell and Hannah Hunt

Food stylist: Marc Vetri

Prop stylist: Maeve Sheridan

Copyeditor: Kate Slate | Proofreaders: Ivy McFadden, Andrea Peabbles, Erica Rose

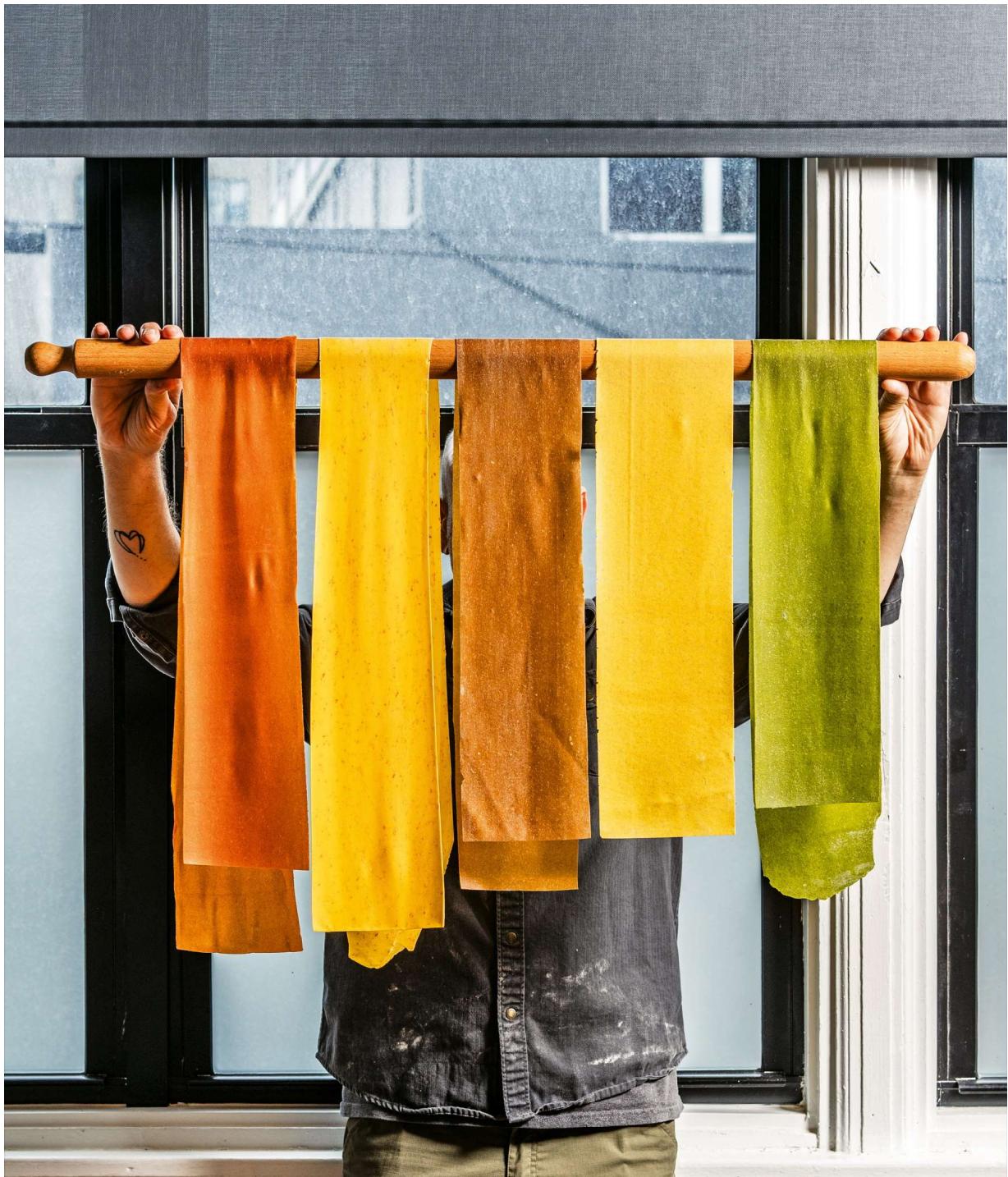
Indexer: Elizabeth Parson

Publicist: Kristin Casemore

Marketer: Allison Renzulli

The authorized representative in the EU for product safety and compliance is Penguin Random House Ireland, Morrison Chambers, 32 Nassau Street, Dublin D02 YH68, Ireland,
<https://eu-contact.penguin.ie>.

a_prh_7.3_153757442_c0_r0



CONTENTS

DEDICATION

INTRODUCTION: LOGIC, RHYTHM, PATTERN, PASTA

GETTING CREATIVE

Combining Ingredients

Pairing Pastas and Sauces

PASTA WISDOM

Get the Timing Right

Simplify It or Level Up

Cook the Pasta Properly

Save Pasta Water

Marry the Pasta and Sauce

Buy Good Dried Pasta

Make It Nice

Our Cacio e Pepe

PASTA DOUGHS AND SHAPES

Flour

Mixing

[Resting](#)

[Pasta Tools](#)

[Rolling and Shaping](#)

[Rolling Dough with a Machine](#)

[Pasta Thickness](#)

[Storing Finished Pasta](#)

[Hand-Rolled Dough](#)

[Level Up: Culurgione Dough](#)

[Hand-Rolled Dough Shapes](#)

[Orecchiette](#)

[Troccoli](#)

[Trofie](#)

[Ferricelli](#)

[Raschiatelli](#)

[Gnocchi Sardi](#)

[Lorighittas](#)

[Andarinos di Usini](#)

[Busiati](#)

[Chitarra Dough](#)

[Level Up: Hay Dough](#)

[Chitarra Dough Shapes](#)

[Chitarra Dough Tagliolini](#)

[Straw and Hay Tagliolini or Chitarra](#)

[Spaghetti alla Chitarra](#)

[Half-and-Half Egg Dough](#)

[Level Up: Egg Yolk Dough](#)

[Pimentón Dough](#)

[Saffron Dough](#)

Mint Dough

Chestnut Dough

Buckwheat Dough

Rye Dough

Egg Dough Shapes

Mandilli

Tagliolini

Tagliatelle

Tajarin

Farfalle

Garganelli

Pimentón Sorpresine

Mint Fazzoletti

Chestnut Fettuccine

Pumpernickel Pappardelle

Buckwheat Maltagliati

Pici Dough

Pici

Corzetti Dough

Level Up: Saffron Corzetti Dough

Corzetti

Cialzons Dough

Grano Arso Dough

Masa Dough

Ricotta Cavatelli Dough

Level Up: Squash Cavatelli Dough

Ricotta Cavatelli

VEGETABLE PASTA

Strozzapreti with Radicchio, Walnuts, and Gorgonzola

Trofie with Pistachio, Artichokes, and Orange Zest

Mandilli with Perfect Basil Pesto

Pici Pomodoro

Raschiatelli Arrabbiata with Provolone

Garganelli with Corn and Scallions

Eggplant Lasagnetta

Mushroom Rotolo with Taleggio Fonduta

Zucchini-Stuffed Pappardelle with Squash Blossoms and Basil

Spinach Gnocchi with Brown Butter and Shaved Ricotta Salata

Ricotta Gnocchi with Brown Butter and Fried Leeks

Squash Cavatelli Pomodoro

Almond Tortellini with Truffle and Parmesan

Spring Pea Agnolotti with Mint and Butter

SEAFOOD PASTA

Paccheri with Clams and Charred Lemon Brodo

Mafaldine with Broccoli di Ciccio, Anchovy, and Spring Onion Pesto

Lorighittas with Calamari, Meyer Lemon, and Basil

Lobster Tagliolini with 'Nduja Bread Crumbs

Pimentón Sorpresine with Mussels

Spaghetti alla Chitarra Frutti di Mare with Bone Marrow Sofrito

Troccoli with Shrimp and Ginger Chili Crisp

Gnocchi Sardi with Monkfish Puttanesca

Pistachio Corzetti with Clams and Tarragon

Crab Cannelloni with Saffron

Scallop Raviolo with Champagne

Brandade Agnolotti with Chives

POULTRY AND GAME PASTA

Tagliolini with Chicken Liver Ragù

Straw and Hay Tagliolini with Chicken Liver Ragù

Pumpernickel Pappardelle with Duck Ragù

Buckwheat Maltagliati with Duck and Espresso Ragù

Tajarin with Rabbit Bolognese

Raschiatelli with Guinea Hen Bolognese

Andarinos di Usini with Capon Ragù, Pistachios, and Apricots

Chicken Liver Caramelle with Apples and Sage

Potato Ravioli with Escargots and Castelrosso Fonduta

PORK PASTA

Spaghetti alla Carbonara

Rigatoni with Fiorella Sausage Ragù

Chestnut Fettuccine with Wild Boar Ragù

Spaghetti alla Chitarra with Basil, Poppy Seed, and Prosciutto

Ziti with Fiorella Liver and Orange Sausage Ragù

Farfalle with Guanciale, Peas, and Tarragon

Fennel Sausage Ricotta Gnocchi with Zucchini Crema

Masa Ferricelli with Pork Shank Ragù

BEEF AND LAMB PASTA

Orecchiette with Lamb Merguez and Fiore Sardo

Mint Fazzoletti with Lamb al Latte Ragù

Ferricelli with Beef Heart Bolognese

Busiati Grano Arso with Beef Shank and Peaches

Lamb Tortellini in Brodo

Ricotta Cavatelli with Veal Shank Ragù

Cannelloni with Oxtail and Cipollini

Francobolli with Short Ribs and Celery Root

NEXT LEVEL PASTA

Fusilli with Clams, Cauliflower, and Speck Bread Crumbs

Gnocchi Sardi with Lobster, Corn, and Yuzu Kosho

Lobster Conchiglie with Sauce Américaine

Smoked Potato Culurgiones with Lemon Butter and Chicken Skin Gremolata

Scallop Corzetti with Clarified Pomodoro, Tomato Powder, and Basil Oil

Corn Anolini with Buttermilk Espuma and Caviar

Chestnut Triangoli with Fermented Honey, Ricotta, and Brown Butter

Sweet Potato Cappelletti with Granola and Foie Gras Torchon

Gnocchi di Susine with Cinnamon Bread Crumb Butter

Carrot and Brisket Doppio Ravioli with Brisket Jus and Red Pearl Onion Agrodolce

Casoncelli with Sage and Pancetta

Cialzons with Ricotta, Dried Fruit, and Foie Gras Sauce

Chicken Stock with Variations

ACKNOWLEDGMENTS

INDEX