

THE **PASTA BOOK**

MARC VETRI AND DAVID JOACHIM



RECIPES,
TECHNIQUES,
INSPIRATION



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Marc Vetri and David Joachim
Photographs by Ed Anderson



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Masa Ferricelli with Pork Shank Ragù

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Cannelloni with Oxtail and Cipollini

Francobolli with Short Ribs and Celery Root

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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
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