

STRACCI DI PASTA

ALLE MILLE ERBE

LOCANDA DELL'AMOROSA ☺

(Pasta "Rags" with a Thousand Herbs)

*For sauce*

- ½ cup fresh flat-leafed parsley  
leaves, washed well, spun dry,  
and chopped
- ½ cup fresh basil leaves, washed  
well, spun dry, and chopped
- ¼ cup chopped fresh tarragon  
leaves
- 2 tablespoons chopped fresh mint  
leaves
- 2 tablespoons chopped fresh  
thyme leaves
- 1 tablespoon chopped fresh  
marjoram leaves, or to taste
- 8 small fresh sage leaves,  
chopped fine
- 1½ teaspoons finely chopped fresh  
rosemary leaves
- ½ cup extra-virgin olive oil
- freshly ground black pepper  
to taste

- 1 pound food processor pasta  
dough, rolled into sheets (recipe  
and procedure page 109),  
or store-bought fresh pasta  
sheets\*, cut with a ridged pastry  
wheel into 4- by-1-inch strips
- ½ cup freshly grated Pecorino  
Romano cheese
- 2 medium vine-ripened tomatoes,  
peeled, seeded, and chopped

\*available at specialty foods shops

*Make sauce:*

In a large bowl combine sauce ingredi-  
ents with salt to taste.

In a 6-quart kettle bring 5 quarts salted  
water to a boil and add pasta. Cook pasta  
until *al dente* and drain in a colander.  
Add pasta to sauce and toss. Add Pecorino  
and toss again. Sprinkle pasta with toma-  
toes. Serves 4 to 6 as a first course.