

Presented by:

**DOWN  
TOWN  
ALLIANCE**

# DINE AROUND DOWNTOWN

COOKING  
AT HOME  
EDITION



A Cook-Along Series Hosted by Rocco DiSpirito



**DA CLAUDIO RISTORANTE**

Thursday, February 10, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Proprietor Claudio Marini and Executive Chef David Sandoval of **Da Claudio Ristorante**. Claudio and Chef David will show participants how to make a romantic Valentine's Day dinner, featuring Fusilli Avellinesi with lamb ragù, saffron cream and micro greens. As an added treat for the adventurous, they will also demonstrate how to make your own homemade pasta from scratch!

## PLEASE DONATE

This event is FREE and we encourage you to support  
**God's Love We Deliver**, a food-security charity chosen by Da Claudio Ristorante.



## ABOUT DA CLAUDIO RISTORANTE

Da Claudio Ristorante (21 Ann Street) – Da Claudio's kitchen produces fresh, seasonal, market-driven fare enhanced with the finest Italian imports. They source their meats and vegetables locally, partnering with farms in upstate New York, and their fish and seafood are often wild and always sustainable. Serving up homemade pastas and sauces, Da Claudio's food reflects their commitment to quality, the environment, and to the Italian traditions that inspire them.

## ABOUT CLAUDIO + CHEF DAVID

Proprietor Claudio Marini – Claudio Marini came to New York in 1989 with dreams of opening his own restaurant. After waiting tables at Mezzogiorno in SoHo, the Sanremo, Italy native's first venture was a homespun, wildly successful panini and pasta shop run out of a tiny Midtown basement. He won the heart of Linda Chen Marini by sending heart-shaped pizzas to her in her office at Barneys, where she was a rising star as a fashion buyer. In 1998, Claudio named his first real restaurant, Caffè Linda, after his fiancée. Together they owned Caffè Linda until 2015, when they turned their energies to Da Claudio on Ann Street. It was an instant hit.

Executive Chef David Sandoval – Chef David Sandoval, originally from Mexico, has been cooking professionally for 20 years. He enjoyed cooking classical comfort fare at Bistro Jules, Rialto, and Blue Water Grill, before becoming a founding kitchen team member of Da Claudio in November 2014.

## ENTER TO WIN

**POST YOUR PLATE!** Participants are encouraged to make the dishes themselves and post a picture of their plates via **Instagram** with **#DineAroundAtHome** and tag **@DowntownNYC** to enter to win a personal 30-minute private virtual cooking class with Proprietor Claudio Marini and Executive Chef David Sandoval. Be sure to tag **@DaClaudio** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm ET.

For more details, visit [DowntownNY.com/DineAround](https://DowntownNY.com/DineAround)

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

### About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information, visit [DowntownNY.com](https://DowntownNY.com) or follow us on Facebook, Instagram and Twitter @DowntownNYC.



## Fusilli Avellinesi with Lamb Ragù, Saffron Cream, Micro Greens, + Fresh Homemade Pasta



### Fresh Pasta Dough

**SERVES:** 4 - 6

**INGREDIENTS:**

- 2 cups 00 flour (250 grams)
- ½ cup water (125 ml )
- 1 large egg
- ¼ tsp salt


**METHOD:**

On a large, clean work surface, pour the flour into a mound and make a 4 inch well in the center. Lightly whisk together the water, eggs and salt. Carefully pour the wet mixture into the center of the flour. Using a fork, slowly mix the flour into the liquid working around the center. When the liquid has absorbed enough flour, you should have a messy, wet dough surrounded by flour. Using a bench knife, slowly scrape up and fold in the remaining flour to form a ball, while turning the dough 45 degrees in one direction until all the flour has been incorporated. Continue to knead and turn for about 3 to 5 minutes, until the dough becomes smooth and elastic. If it seems too dry, spritz a little water while kneading the dough until the desired consistency is obtained. If it seems too wet, add a teaspoon of flour at a time while kneading until the dough feels right. Wrap the ball of dough tightly in plastic and rest on your countertop for 30 minutes.

Meanwhile, lightly dust a sheet tray or large cutting board. Cut the rested dough into quarters and re-wrap the remaining three. Place the unwrapped dough on your clean work surface and using a rolling pin, flatten the quarter of dough into an oblong shape about ½ inch thick. With the pasta maker at the widest setting (#10), pass the dough through the machine. Narrow the settings by 2 clicks (#8) and pass the dough through again. Repeat using setting #6 then the last pass using setting #3. The sheets should now be delicate and elastic to the touch.

Place the rolled sheet onto the lightly flour-dusted surface, Cover with plastic wrap or a kitchen towel to prevent drying, and repeat the above for each of the remaining dough quarters.

Using a pizza cutter or sharp knife cut the sheet lengthwise into 1 inch strips. Take one strip and on a clean surface using your three middle fingers push the edge of the dough to form a tight curl. Break off about a 2 ½ inch piece, place on a sheet tray and continue with the rest of each strip from each quarter of dough. When cooked the same day, it should take about 2 to 3 minutes to cook.

Pasta can be frozen directly on the baking sheet, transferred to a zipper-lock freezer bag, and stored in the freezer for up to three weeks before cooking. Cook frozen pasta directly from the freezer.



## Lamb Ragù

### INGREDIENTS:

- 1 lb ground lamb
- 1 medium onion diced finely
- 2 medium carrots diced finely
- 1 large stalk celery diced finely
- 1 Tbsp tomato paste
- 1 28-ounce can whole tomatoes
- ½ cup red wine
- salt + pepper to taste
- 1 bay leaf
- ½ tsp juniper berries
- Microgreens of your choice (for plating)

### METHOD:

Place a large Dutch Oven or heavy bottomed pot over medium heat and add the lamb. Break up the meat as it cooks for about 5 to 7 minutes. Remove the meat from the pot and drain most of the fat. Toss in the onions, carrots, and celery and cook until the vegetables have softened, about 5 minutes. Pour in the wine to deglaze the pan, scraping up any browned bits stuck to the bottom. Add back in the lamb the tomato paste, and canned tomatoes. Season to taste and add in the bay leaf and juniper berries. Bring to a boil, then lower the heat to medium low and cook for one and a half hours.

## Saffron Cream

### INGREDIENTS:

- 1 cup heavy cream
- 1 pinch of saffron (heaping ¼ tsp)

### METHOD:

In a small heavy saucepan over medium heat reduce the cream by half. Add in the saffron and let steep for 15 minutes. Set aside and keep warm until ready to use.

To finish and serve the pasta:

Bring a large pot of water to boil and cook the Fusilli for 2 to 3 minutes. They should float on the surface when done.

In a saute pan heat a portion of the ragù, toss in the pasta, add a little pasta water to loosen the sauce if needed and plate. Top with two tablespoons of the saffron cream and micro greens of your choice.