

RUCOLA

*Lumache pasta
with corn crema, shrimp,
charred scallions,
and fermented hot sauce*



FOR THE DISH:

- Lumache (shell pasta)
- ½ pound of 26-30ct shrimp, peeled and deveined
- ½ bunch scallions, cut into 1-inch pieces
- Olive oil
- Butter
- Salt
- Lemon (for lemon juice)
- Chives
- Fermented Hot Sauce ♥!
- Corn Crema ☺



☺ FOR THE CORN CREMA:

- 2 spanish onions, large diced
- ¼ pound (1 stick) butter
- 10 ears of corn, shucked and cut off cobs
- 1¼ quarts of cream
- ½ bunch thyme
- ¼ head of garlic, peeled cloves

*Make
One Hour
Ahead!*

NOW MAKE THE CORN CREMA:

1 HR

Cook diced onions, peeled garlic and butter in a pot and sweat out until garlic and onions are soft. Add corn and all cream. Add water to cover if necessary. Add thyme in sachet and bring to boil. Reduce to simmer and cook for 1 hour or until liquid is reduced by 30%. Puree until very smooth and strain through a chinoise or fine mesh strainer. Season with salt and let cool (in the fridge or over ice to cool rapidly).

♥ FOR THE FERMENTED HOT SAUCE:

- 2½ pounds Fresno chilies
- 5 cloves garlic, smashed
- Salt
- White vinegar (to taste)
- Sugar (to taste)

*Make
One Week
Ahead!*

NOW MAKE THE FERMENTED HOT SAUCE

1 WK

Take all Fresno chilies, stem them, and coarsely chop in a food processor. Add that mash and 5 cloves of smashed garlic to a large plastic container. Weigh contents and calculate 2% of the weight—this is how much salt you need to mix in (i.e. 1000g. of mix means 2g. of salt). Mix well, and add some water if necessary, to almost cover. Weigh the mash down with something that is either sterilized or wrapped in clean plastic wrap. Check back everyday and skim off any mold. Let ferment for 5-7 days and taste as it progresses.

When finished, run the mash through the coarse setting of a food mill. Puree the mix in Vitamix or food processor and blend until smooth. Adjust with white vinegar, sugar and salt as needed to achieve a balanced sauce.

NOW MAKE THE DISH:

Take shrimp, cut into thirds, and reserve on ice.

Cook one portion of lumache in water until al dente. Drain.

Get a pan ripping hot, add some olive oil to coat and add a handful of the scallions. When they start to lightly color on one side, add the shrimp. Let cook until scallions have a char on one side, add 2 oz. water, 3 oz. corn crema and 1 tablespoon butter and create an emulsified sauce. (This is

per serving—if you are serving 2, double the measurements.) Adjust with salt and a squeeze of lemon. Add pasta to pan, toss to coat and adjust sauce. Serve in bowls and top with a generous amount of chives and a swirl of the fermented hot sauce.

Enjoy!