

**DARK CHOCOLATE PASTA**

Serving Ideas:

½ lb. Pappardelle's Dark Chocolate Pasta  
3 cups raspberries or 3 cups strawberries (sliced)  
Pinch of sugar  
Freshly made whipped cream  
Vanilla ice cream  
Chocolate sauce

1. Cook pasta in 5 quarts of rapidly boiling water until al dente (about 8-10 minutes). Drain well and chill in the refrigerator.

2. In a small saucepan add berries of your choice. Cool on low heat, smashing the berries with the back of your spoon to produce a good mash. Add sugar, if needed.

3. Arrange a small serving of pasta on a dessert plate and top with berry sauce and whipped cream.

Or, add a dollop of slightly thawed vanilla ice cream to the top of the chocolate noodles topped with berry sauce or even your favorite chocolate sauce recipe.

Serves 4-6

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**RECIPE SHEET 19A**

**DOUBLE- SUN-DRIED TOMATO  
PASTA WITH BROCCOLI AND  
PECORINO CHEESE**

1 lb. Pappardelle's Sun-Dried Tomato Pasta  
2 lbs. broccoli, chopped into small florets  
5 tablespoons olive oil  
4 garlic cloves, minced  
¼ cup coarsely chopped or diced oil-packed sun-dried tomatoes\*  
¾ cup freshly grated pecorino-romano cheese\*  
½ cup fresh basil leaves, chopped

1. Add broccoli flowerets to a large saucepan of enough boiling salted water to cover generously. Cook, uncovered, over high heat for about 2 minutes. Drain, rinse with cold water. Chop broccoli florets coarsely.

2. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and transfer to a large serving bowl. Toss with 1 tablespoon olive oil.

3. Heat remaining 4 tablespoons of olive oil in a large heavy skillet over medium heat. Add garlic and sauté for 1 minute. Add broccoli, salt and pepper. Sauté about 2 minutes or until heated through.

4. Add broccoli mixture to pasta bowl and toss. Add sun-dried tomatoes, ½ cup pecorino-romano cheese and basil. Taste and adjust seasoning. Serve hot or at room temperature with more cheese, if desired.

Serves 4

**-Or-**

\*Use 7.5 oz. *Pappardelle's Sun-Dried Pesto* for "\*" items.

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