

**DARK CHOCOLATE PASTA WITH
CHOCOLATE SAUCE**

1 lb. Pappardelle's Dark Chocolate Pasta
1 cup semi-sweet chocolate chips
½ cup unsalted butter
2 cups powdered sugar, sifted
1 ½ cups evaporated milk
1 teaspoon vanilla

Garnish: cherries, raspberries, nuts, whipped cream

1. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse with cool water.

2. Melt chocolate chips and butter together in a small saucepan. Add powdered sugar and milk. Stir constantly and bring to a boil. Reduce heat to a low simmer. Cook for 8 minutes, continuing to stir constantly. Add vanilla.

3. In desired serving dishes, add pasta, top with chocolate sauce. Garnish with favorite topping.

Serves 6-8

Recipe courtesy of Carrie Lee Mathers Schwartz

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**QUICK FRESH TOMATO SAUCE WITH
RICOTTA AND FRESH BASIL**

1 lb. Pappardelle's Sweet Basil Pasta
¼ cup olive oil
4 cloves garlic, minced
1 ½ lbs. fresh tomatoes, chopped coarsely
4 oz. fresh ricotta
Sea salt and freshly ground black pepper
Handful of fresh basil, coarsely chopped

1. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse with warm water.

2. While pasta is cooking, heat oil in a large skillet. Add garlic and cook for about 1 minute. Add tomatoes and cook until they are warm, about 3-5 minutes. Turn heat to low, add ricotta and stir until thoroughly mixed in and warm. Add sea salt and freshly ground black pepper to taste.

3. Serve sauce over individual plates of pasta. Garnish with fresh basil.

Serves 4-6

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