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Chickpea Cacio e Pepe with Crisped Leeks

Salty Parmesan and fiery red pepper flakes flavor this tangle of simple chickpea pasta. Crisped leeks provide a beautiful finish to the dish, as well as contrasting texture.

serves 4 // time 25 mins // gluten free

INGREDIENTS

salt and freshly ground black pepper
1 batch of chickpea flour dough, cut into spaghetti (*see below*)
4 tbsp olive oil
4 tbsp butter
1 tsp freshly ground black pepper
1 tsp red pepper flakes, plus extra to serve
2oz (60g) Parmesan cheese, finely grated, plus extra to serve

for the crisped leeks

sunflower oil, for frying
2 leeks, washed and trimmed
1 tbsp cornstarch
salt

METHOD

1 To make the crisped leeks: in a medium, heavy-bottomed saucepan, pour in sunflower oil to a depth of 2in (5cm). Heat oil to 350°F (180°C). Meanwhile, slice leeks in half lengthwise, then very finely slice into thin strips. Blot away any moisture with paper towel. Toss leeks in cornstarch. When oil reaches temperature, working in batches, transfer leeks to the pan and fry until golden brown and crispy. Remove and place on paper towel to absorb oil. Season with salt to taste.

2 In a pot of boiling, salted water, cook pasta until al dente, about 4 minutes. Drain and reserve 1 cup cooking water.

3 In the same pot, heat olive oil, 2 tbsp butter, black pepper, and red pepper flakes over medium heat. Cook for 1 minute, or until fragrant. Add reserved cooking water, pasta, remaining 2 tbsp butter, and Parmesan. Toss until Parmesan melts in and water is absorbed, adding a little more water as desired. Taste and season with salt and pepper.

4 Serve immediately topped with crisped leeks, Parmesan, and a sprinkle of red pepper flakes.

PASTA SWAP // dried chickpea spaghetti // dried quinoa spaghetti



Dough

Chickpea Flour

This nutty pasta is very pliable and good for fine shapes, such as angel hair. It has a subtle, muted flavor that pairs well with delicate and herby sauces.

Serves 4-6 // time 15 mins, plus 45 mins to chill // dairy free // gluten free

Ingredients

12oz (350g) chickpea flour, plus extra for dusting

2oz (60g) sweet rice flour

2oz (60g) tapioca flour

1 tsp xanthan gum

$\frac{3}{4}$ tsp fine sea salt

4 eggs

2 tbsp olive oil

Method

1 In the bowl of a stand mixer, hand whisk chickpea flour, sweet rice flour, tapioca flour, xanthan gum, and salt until well combined.

2 In a small bowl, whisk together eggs, olive oil, and $\frac{1}{4}$ cup cold water.

3 Create a well in the center of flour mixture. Pour egg mixture into the well. Attach the bowl to the stand mixer fitted with a paddle attachment and run on low speed until a dough forms, adding cold water a teaspoon at a time if too dry.

4 Change to a dough hook attachment. Turn the mixer on medium speed and continue to knead until dough becomes soft and glossy. This takes 3 to 4 minutes.

5 Turn dough onto a work surface lightly dusted with chickpea flour. Knead by hand for 1 minute.

6 Wrap dough in plastic wrap and refrigerate for 45 minutes or overnight before rolling.

BEST FOR MAKING // machine-rolled lasagne & ribbons (see below) // orecchiette



Shaping

Machine-Rolled Lasagne & Ribbons

Using a pasta machine can help you create perfectly smooth and uniform pasta shapes. This method works best with robust doughs that are less likely to tear.

Ingredients

1 batch of pasta dough
flour for dusting

METHOD

- 1** Cut dough into 6 sections and work with one section at a time, keeping the rest covered with plastic wrap. Lightly dust your work surface and rolling pin with flour.
- 2** Roll out a section of dough into a rectangle that is no wider than two-thirds the width of the pasta machine and only slightly thicker than the widest setting.
- 3** Run dough through the widest setting of the machine 2 or 3 times until it looks smooth and glossy.
- 4** Continue feeding it through the rollers on progressively narrower settings until dough is the desired thickness, lightly dusting with flour between rolls if necessary.
- 5** For lasagne sheets, use a pastry roller or sharp knife to cut dough into the desired sheet size. Place finished sheets on a baking sheet lined with parchment paper, adding extra layers of parchment paper as necessary so sheets do not stick together. For long ribbons (for example, spaghetti), change the attachment on the machine to the desired shape. Run dough once through the machine to cut the ribbons. Place finished ribbons on a baking sheet lined with parchment paper.
- 6** Continue to repeat steps 2 to 5 to shape remaining dough. Set aside in a cool place until needed.

TRY // almond & tapioca dough // buckwheat dough // chickpea dough // sorghum & squid ink dough



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