

Frascatelli with Pecorino and Broccolini

Ingredients

- 2 cups semolina flour (pasta flour)
- Kosher salt
- 1 tablespoon unsalted butter
- 1 bunch broccolini (baby broccoli)
- Freshly ground black pepper
- 1/4 cup grated Pecorino or Parmesan

Preparation

Spread semolina flour in an even layer in an 8x8x2-inch baking dish. Fill a small bowl with 1 cup water and set next to dish. Working in 4-5 batches, gather your fingertips and thumb of 1 hand together and, working quickly, dip into bowl of water, lift hand from bowl, and splatter water over semolina. Repeat several times until surface of semolina is dotted with ragged wet patches about the size of a nickel. Let stand until water is absorbed, forming individual dumplings, about 5 seconds. Using a fish spatula or slotted spoon, turn dumplings over to coat with semolina, then transfer to a sieve. Shake gently over same baking dish to remove excess semolina; transfer dumplings to a large rimmed baking sheet. Repeat with remaining semolina and water until all of the water or all of the semolina has been used (there may be some water or semolina left over).

Working in 3-4 batches, cook dumplings in a large pot of slowly boiling salted water (if the water is boiling too rapidly, it may break up the dumplings), gently swirling water once or twice to prevent sticking, until al dente, about 30 seconds. Using a slotted spoon, transfer frascatelli to another large rimmed baking sheet.

Steam the broccolini so it is crisp tender. Heat butter in a large skillet over medium-high heat until butter is foamy and browned bits form on the bottom of pan, about 2 minutes. Add cooked frascatelli and toss gently to coat. Add broccolini and fold gently. Season to taste with salt and pepper and divide among bowls. Top frascatelli with grated Pecorino.