

Maine Arts Camp

Recipe: ORECCHIETTE WITH CORN, BASIL, AND PINE NUTS

Chef: Charlie Limoggio CEC

Servings: 6

Quantity	Unit	Ingredient	Prep Notes
3	Cups	Corn kernels	
½	Stick	Unsalted butter	Softened, cut into pieces. More to taste
1	Pound	orecchiette	
1	Teaspoon	Kosher salt	Plus more to taste
2/3	Cup	Fresh basil leaves	Torn
½	Teaspoon	Ground black pepper	
½	Cup	Pine nuts	toasted

1. Combine corn and 4 Tbsp. butter in a large bowl.
2. Cook orecchiette in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid, and add to corn mixture. Stir vigorously and add pasta cooking liquid and butter as needed to fully coat. Stir in basil, pepper, and remaining 1 tsp. salt.

Transfer pasta to a serving bowl or platter and top with pine nuts. Serve immediately

Note: Fresh herbs are added very late in the cooking process to retain flavor. If substituting dried basil, cut quantity in half and add early in the cooking process.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.