

Four Seasons Hotel Florence: Cavatelli cacio e pepe with baby squid & red prawns

Slightly removed from the city center, the Four Seasons Florence occupies two lovingly refurbished mansions spread between the main 15th-century Palazzo della Gherardesca and the 16th-century Conventino. The two buildings bookend a beautifully groomed eleven-acre park, where enormous trees offer shade and wildflower-dotted lawns create a veritable oasis in the midst of Florence. The Il Palagio restaurant, helmed by Executive Chef Vito Mollica, has earned one *Michelin* star.

INGREDIENTS

(serves six)

- 500 g Semolina flour
- 225 ml Water
- 200 g Grated Pecorino cheese
- 20 g Cracked black pepper
- 80 g Butter
- 40 g Extra virgin olive oil
- 8 Red prawns
- 100 g Baby squid
- 20 g Chives
- 20 g Parsley
- Salt

PREPARATION

- Put the semolina flour with water and a pinch of salt in a kitchen aid and let knead for 5 minutes, until the dough is soft and smooth.
- Remove the dough from the kitchen aid and let rest 30 minutes.
- Create small rolls of dough with a diameter of 5 mm and cut into cylinders of 5 cm length. Then, drag them with two fingers to shape the 'cavatelli' pasta. Cool the pasta for 1 hour in a cool, dry place.
- Bring to boil 5 litres of salted water. Put in the 'cavatelli' pasta and cook for 5 minutes.
- In a warm pan bring the oil at 45°C, add the cracked black pepper and a bit of water. Wait a few seconds and add the butter and the grated Pecorino cheese. Then, add the cooked pasta.
- Steam very quickly the baby squid and season with chopped parsley and salt.
- Clean the red prawns, cut it and seasons with chives and salt.
- Put the 'cavatelli' pasta on a plate, add the baby squid and the red prawns and serve immediately.



Photos courtesy Four Seasons Firenze