CHEF MARCUS SAMUELSSON

DORO WAT PASTA

SERVES 6 - 8

INGREDIENTS

FOR THE HOMEMADE PASTA
1 lb “00” pasta flour
(Caputo or Spudoni recommended)
4 large eggs
6 egg yolks
2 teaspoons salt
1 tablespoon olive oil

FOR THE DORO WAT STEW
4 Bone In, Skin On Chicken Thighs
4 small red onions
1 tablespoon ginger
1 tablespoon garlic
2 tablespoons berbere
1-28 oz can San Marzano tomatoes
4 cups Chicken Stock

TO SERVE
Parmesan Cheese
Fresh Basil
Arugula (optional)
1 tomato, blanched, peeled and cut into small pieces
Lemon Juice

DIRECTIONS

FOR THE PASTA
1. Combine the dry ingredients in a mound on a large cutting board or surface.
2. Make a well in the center and crack in the eggs, yolks, and olive oil.
3. Work the dry ingredients into the wet ingredients gradually. Depending on temperature, you may need to add additional flour or oil.
4. Continue working dough until a ball forms. Knead for 8-10 minutes.
5. Let rest at least 30 minutes.
6. Use a pasta machine to roll out to desired thickness and shape.
7. Bring a large pot of well salted water to boil. Add pasta and cook for 3-4 minutes until al dente.

FOR THE DORO WAT
8. Coat the chicken thighs with 1 tablespoon of the berbere. Salt well and set aside.
9. Peel the onions, garlic, and ginger and roughly puree in a food processor.
10. Place the pureed ingredients in a sauce pan and sweat down over medium low heat until there is no moisture left and you have a cohesive paste. This will take 75-90 minutes.
11. Once completely cooked down, add the remaining tablespoon berbere and cook out for a few minutes until very fragrant.
12. Crush the tomatoes with your hands or a masher and add with the chicken stock to the paste. Bring to a boil, cover and cook for 5-10 min.
13. Add chicken thighs to the sauce and make sure they are covered by the liquid.
14. Cover and simmer on low for at least 30 minutes and up to 3 hours. Make sure the chicken is tender and practically falling off the bones.
15. Cool the chicken in liquid. Once cool enough to handle, pick the meat and return to the liquid.

TO SERVE
16. Add about 3-4 tablespoons of braised meat and liquid to a small sauce pan.
17. Bring to a simmer and add the al dente pasta. Cook the pasta in the sauce to fully coat the pasta, about 3 minutes.
18. Off the heat, add in parmesan cheese, small chopped tomatoes, basil and few drops of lemon juice. Add arugula if desired. Add salt and pepper as needed.