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# Mom's Pasta with Ricotta

## INGREDIENTS

- 1 lb gemelli pasta (fusilli, ziti or farfalle work well too)
- 2 large red or vidalia onions (for their sweetness), sliced thin
- 5 Tbsps Extra Virgin Olive Oil ( 2.5 oz)
- 2 Oz white wine
- 32 ounces whole milk ricotta
- 1/4 cup grated cheese (I use a 50-50 mix of Pecorino and Parmigiano)
- Salt and pepper to taste
- Chopped, fresh parsley



## NONNA'S TIPS

- Let a pot of water come to a boil. Add in the dry pasta when ready.
  - While the water is heating, place the oil in a large sauté pan.
  - Heat on medium-low flame until warm.
  - Carefully add the sliced onion and stir.
  - Add a sprinkle of salt, and the wine.
  - Reduce flame to low and cover.
  - Allow onions to caramelize while stirring often.
  - Note: By using red or vidalia onions and wine, there should be enough natural sugar to help the caramelization process. If using yellow onions, add 1 tsp sugar.
  - Remove cover and allow most liquid to evaporate.
  - Onions should be soft and juicy, so make sure to leave a little liquid in the pan.
  - Add the ricotta and stir well.
  - By now, your pasta should be almost done Al dente (do not overcook!).
  - Take one ladle of pasta water and add to ricotta/onion mix to make a smooth sauce.
  - If sauce is still thick, add a little more pasta water.
  - Add grated cheese, pepper and more salt, if needed (grated cheese is salty so be careful).
  - Add drained pasta and stir well over low flame until all pasta is coated, only a minute or two.
  - Remove from heat and serve hot with a sprinkle of chopped parsley.
  - Serves 6 people.
- Cook pasta to package directions for AL DENTE. That is an Italian term for “undercooked”. The pasta will continue cooking when you add it to the ricotta sauce.
  - Whole milk ricotta has the most flavor so I highly recommend not using a low fat version.
  - Like I said in the recipe, using milder, sweeter types of onions will give you the best result. First, because the mild taste will not overpower the recipe. Second, because the natural sugars will help the caramelization process.