



**NOVIKOV**  
RESTAURANT & BAR

**SLURP**

## Cavatelli with borlotti beans and mussels

(serves 4)

Recipe courtesy of Novikov Italian restaurant. Have some fun making your own fresh cavatelli, or use some dry pasta from the shop.

### Pasta:

- Semolina Flour 125g
- Tipo 00 Flour 125g
- Water 130g
- Olive oil 1 tablespoon extra-virgin olive oil

### Mussels and borlotti beans:

- 1kg Mussels
- 500g Dry borlotti beans
- 150g Cherry tomatoes
- 10g Chopped parsley
- 100ml Dry white wine
- 100g Finely chopped carrots
- 100g Finely chopped celery
- 100g Finely chopped onion
- Salt
- Garlic
- Olive oil
- 500g of pasta

### Pasta

1. Mix the two flours in a bowl and transfer them to a pastry board, forming the classic fountain in the center. Add water gradually and knead. Finally add the oil and continue to knead until the mixture is very smooth and soft.
2. Wrap the dough in cling film and let it sit for 10-15 minutes until the dough becomes elastic.
3. Take a handful of dough and roll it into a thin tube shape. Cut the tube into 1cm pieces. Roll each piece lightly with your fingers to form the cavatelli.
4. Place the cavatelli on a tray and sprinkle with leftover flour. You can cook the cavatelli right now, but you should let them dry out for at least a couple of hours on a work surface (or even in the fridge).

### Mussels and borlotti beans

1. Soak the borlotti beans overnight in the fridge (min 12 hours). Heat the olive oil in a medium pan, add the carrots, celery and onion. Gently fry until soft. Then add the borlotti beans and salt. Cover the contents with water. Simmer until they are fondant.
2. In a different pan, cook the mussels with oil, garlic and wine. Quarter the tomatoes and cook them in another small saucepan with some water and a pinch of salt.
3. At the end of cooking the various ingredients, combine them in the pan where the borlotti beans have been cooking.
4. Meanwhile, cook the pasta in boiling, salted water. Add to the rest of the ingredients. Mix well and serve with some chopped parsley.



@catererchronicles Wine Pairing

### Freixenet Pinot Grigio

*Freixenet's crisp and delicate Pinot Grigio will be a great accompaniment to the sweet, creamy beans and the fresh mussels. Buy on Slurp.com for just £10.95!*