

Mmm...brains...

from Anthony Ascione

Difficulty

Rrrrgh Burns

Ingredients

4 medium eggs
4 c/500 g all purpose flour
1 1/8 c/267 mL water
8 oz/225 g feta cheese
6 oz/170 g fresh baby spinach
parmesan cheese, grated, for garnish
your favorite pasta sauce for garnish

Chef's Notes

These skulls are delicious topped with a red sauce, served with fresh pesto, or simply tossed with sauteed chopped garlic and the oil in which it was cooked.



Makes two 8-skull servings. Prep time: 30 minutes. Cook time: 15 minutes.

Directions

Pasta

In a large bowl, combine eggs, flour, and water. Mix well until you have a consistent dough. If you have an electric mixer with a dough hook attachment you can use that, but if not, you can mix by hand like I did.

Once dough is well kneaded (i.e. you can cut your dough ball in half and not see any flour) cover with saran wrap or put it in a Ziploc bag and let the dough "rest" for 20 minutes. While the dough is resting, prepare the filling.

Filling

Roughly chop half the bag of spinach and mix with the Feta cheese. Make sure to mix them well, mashing the cheese, so the filling will stick to itself. Chopping the cheese into small cubes helps if it isn't nicely crumbled already.

Skulls

Tear off a ball of dough approximately the size of a peach pit (1-1.5 in. in diameter) and flatten it into a disc approximately 2 in. across.

Scoop a small amount of filling into the middle of the disc and form the dough into a ball around it. NB: If you use too much filling it will ooze out while you make the skull, so be careful!

Once you have the stuffed ball, form it into a skull. I started by pinching the bottom to make the jaw, then using the handle of a fork to make indentations for the eyes and mouth.

Cooking

Bring a large pot of water to boil. When it's boiling, carefully drop your skulls into the water. When the skulls begin to float, they are done (approx. 9-11 minutes, depending on the size and thickness.)

Take the cooked skulls out of the water, place them in a bowl, and serve with sauce and Parmesan cheese.