



414-443-1414

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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S FEATURED HOMEMADE LINGUINE PASTA WITH GULF SHRIMP & BAY SCALLOPS IN A LIGHT GARLIC CREAM SAUCE

Ingredients for the Homemade Pasta

- 1 ½ Cups fine ground semolina flour
- 1 ½ Cups all purpose flour
- 1 teaspoon salt
- 1 egg
- 4 oz water
- 1 Tablespoon olive oil
- 1/2 Cup grated parmesan cheese

Directions for Homemade Pasta

1. Mix together the salt, semolina and flour.
2. Place the flour mixture in a mixer and start on low.
3. In a small bowl, beat the eggs and oil together until smooth then pour the egg mixture into the mixer with the flour.
4. As the mixer turns add water a little at a time until dough is formed. Remove the dough a kneed by hand for two minutes on a well-floured work surface.
5. Wrap the dough with plastic and refrigerate for 30-40 minutes.
6. After 30-40 minutes allow the dough to rest at room temperature for 5 minutes.
7. Place dough on a floured surface and cut into small pieces according to your pasta machines instructions. Flour each piece well and run through your pasta machine to a ¼ inch thickness. Run the pasta sheets through the desired cutter and toss the pasta with semolina to prevent it from sticking.

Ingredients for the Roasted Garlic Cream Sauce

- 1 small onion diced
- 3 tablespoons roasted garlic puree
- 2 cloves fresh garlic chopped
- 1/2 cup white wine
- 2 Cups heavy whipping cream
- Salt
- White pepper



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Directions for Sauce

1. In a small pan, over medium heat, sweat the onion until translucent.
2. Add the fresh garlic and cook until fragrant then add the roasted garlic and cook for three minutes.
3. Add the white wine and continue to cook until it has reduced by half.
4. Add the cream. When the cream comes to a low simmer remove it from the heat, puree and season with salt and white pepper.

Ingredients for the finished dish

- 1 lb fresh linguine
- 1/2 pound fresh gulf shrimp peeled and deveined
- 20 pieces dry pack bay scallops
- 1/2 pound fresh peas blanched
- 2 cloves fresh garlic chopped
- 1 pinch chili flakes
- 4 roma tomatoes cut in half and roasted
- 1/4 Cup sun-dried olives pitted and rough chopped
- 1/2 C white wine
- 6 oz garlic cream sauce
- 1 tbsp butter
- Salt and white pepper
- Extra Virgin Olive oil
- Chopped parsley for garnish

Directions

1. In a large sauté pan, over medium heat, sauté the garlic, olive and chili flakes until the garlic browns slightly.
2. Add the roasted tomatoes and peas and briefly sauté.
3. Add the white wine and continue to cook until it has reduced by half.
4. Add the shrimp, scallops and garlic cream sauce.
5. Cook over low heat just until the shrimp are cooked through.
6. Meanwhile, cook your pasta. When the pasta is done toss it with the sauce and the butter.
7. Season with salt and pepper. Garnish with the chopped parsley and enjoy.