

## redwood hill GOAT YOGURT SORBETTO

---

4 cups plain goat yogurt  
1 cup sugar  
3/4 cup water

In a small sauce pan on high heat, bring the sugar and water to a boil to melt the sugar. Cool. Mix the yogurt with the simple syrup and freeze according to your ice cream machine's directions.



## BLACK PIG FENNEL SAUSAGE

---

5# ground pork  
1 1/2 teaspoons chili flake  
3 cloves garlic, peeled  
1/3 cup chopped flat leaf parsley  
1/4 cup kosher salt  
2 teaspoons freshly ground black pepper  
1 cup white wine  
1/4 cup toasted and coarsley ground fennel seed  
*casing optional*

In a bowl combine the ingredients. You can case or not. You can freeze in batches for later use



## chestnut pappardelle

---

2 cups flour  
1 cup chestnut flour  
3 eggs, beaten  
3 tablespoons olive oil

Sift the flours into a mixing bowl. Add the eggs and oil. Knead, wrap in plastic and let rest at least 1/2 hour. Roll out in pasta machine to desired thickness. And cut to desired noodle width.

