Thomas Jefferson's Maccaroni Pie



Serves 4 to 6

Pasta Ingredients
3 to 3-1/3 cups durum semolina flour
1/8th teaspoon salt
3 eggs at room temperature
½ cup milk

Make the Pasta
Heap the flour on work surface. Sprinkle the salt over the flour Use your hands to make a hole in the center of the flour. Add the eggs to the hole and beat with a fork to break them up. Use your hands to bring the flour into the eggs to create a rough shaggy dough. Add the milk a little at a time to create a dough that holds together.

Knead the dough until it is smooth and uniform looking with no streaks of flour. Shape it into a round and place it on a floured surface and cover with a bowl. Let rest 30 minutes.

Cut the dough into 4 pieces and work with one piece at a time. Roll it out each piece by hand and cut it into strips ¼ inch wide and about 5 inches long or use a pasta machine to roll and cut it.

When ready to cook: bring to a boil:
3 cups water
3 cups whole milk
Cook the maccaroni until soft, about 2 to 3 minutes. Drain and transfer the maccaroni to a bowl; reserve 1 cup of the cooking liquid.

To bake:
Butter an 8-inch cast iron, copper casserole pan
6 tbsp. softened butter, divided into thirds
¾ cup grated Parmigiano Reggiano cheese

Make a thin layer of the maccaroni in the pan and dot with 2 tablespoons butter cut into bits. Sprinkle with 1/3 cup grated Parmigiano Reggiano cheese. Make two more layers.

Pour the reserved cooking liquid over the top layer.
Bake at 350F for 35-40 mins or until the top is golden brown.
Scoop from pan to serve.

Note: as stated in the show opener we halved the "original" recipe

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