

My score for the festival is a recipe for Tortellini; A stuffed ear shaped pasta that i dedicate to my mentor and friend, Pauline Oliveros. I served these at a dinner/concert honoring Pauline as a first course, last week with lone present as well as 2 people playing solo pieces written for them by Pauline.
Performance of the score is about preparing the recipe and serving and eating it.

Pasta

2 cups semolina
1 teaspoon sea salt
3/4 cups water

Combine flour and salt and mix well. Add water and knead for 20 minutes or till very smooth and soft. Wrap tightly and let rest one hour.

Almond ricotta

1/2 cup almonds without skins
1 cup boiling water
1 teaspoon lemon juice
1 teaspoon maple syrup
1 teaspoon sea salt
1/4 cup corn starch dissolved in 1 cup cold water

In a high speed blender combine almonds and boiling water and process on high speed for 2 minutes. Add lemon, maple and salt and mix well.

In a bowl, combine corn starch in cold water and whisk till it is dissolved. Combine the cornstarch mixture with the almond mixture in a small sauce pan. Over low heat, stirring constantly, heat the mixture till it comes to a simmer and thickens. Put aside to cool completely.

Cut pasta dough in 4 parts. Roll out each part, very thin, using a pasta roller or rolling pin. Cut circles that are 4 inches in diameter.

Place 1 tablespoon of the almond cheese mixture on the pasta circle. With a pastry brush, add a tiny bit of moisture to the edge of the circle to help make a seal.

Fold pasta circle in half to make a half-moon shape, enclosing the cheese. Press gently to remove any air pockets or the pasta will open in boiling water. Immediate moisten the 2 ends of the half moon and fold them together to touch and seal gently. Let rest on a tray that is coated with semolina flour.

Boil the tortellini in slightly salted water. When they float, immediate remove from the water, drain and serve immediately. Serve with pesto!

Pesto

2 cups basil leaves
2 cloves garlic

1/2 cup pine nuts or walnuts
1 teaspoon sea salt
1/2 cup high quality extra virgin olive oil.

In a mortar and pestle or food processor, mash the basil, garlic, nuts and salt to a paste.
Add olive oil and blend well.