

PASTA DOUGH

(PAPPARDELLE & RICOTTA)



2 servings
(200g)

INGREDIENTS

- 140g 00 flour
- 3 medium eggs (1 whole and 2 yolks)

DIRECTIONS

1. Pour the flour into a mound on a large, clean work surface.
2. Make a well in the centre about 10cm wide.
3. Pour whole eggs, egg yolks, and salt into the well and, using a fork, beat thoroughly.
4. When combined, gradually incorporate the flour into the eggs until a wet, sticky dough has formed.
5. Press the heel of your hand into the ball of dough, pushing forward and down. Continue until the dough develops a smooth, elastic texture.
6. If the dough feels too wet, add flour in 1 teaspoon amounts at a time, or if the dough feels too dry, add water slowly by wetting your fingertips.
7. Knead to form into a ball shape. Knead it briskly for 5-8 minutes, it should be quite stiff and hard to knead. Wrap in cling film and leave to rest in a cool place for 30 minutes.
8. When the dough has finished resting, shape it into a fat log and cut it into 2 equal sections. Leave one section out and rewrap the others.
9. Flour your counter well, and use your rolling pin to roll out the dough into a long strip.
10. With each roll, lift the dough up, re-dust the counter beneath, and flip it over.
11. When you're finished, you should have a long, thin piece of dough. It should be just about paper-thin but strong enough to be lifted off the countertop.

RAVIOLI



2 servings

INGREDIENTS

FOR THE FILLING:

- 50 grams Parmigia

DIRECTIONS

RAVIOLI FILLING:

ROAST THE PUMPKIN:

- Preheat your oven to 200°C
- Toss the diced pumpkin with 1 tablespoon of olive oil, salt, and pepper. Spread it in a single layer on a baking sheet.
- Roast in the preheated oven for 25-30 minutes or until the pumpkin is tender and caramelized, turning halfway through. Remove from the oven and let cool slightly, peel it, then mash or blend until smooth.

PREPARE THE FILLING:

- In a bowl, combine the roasted pumpkin, double cream, grated Grana Padano, chili flakes, salt, and pepper. Adjust seasoning to taste and set aside.

ROLL THE SFOGLIA (PASTA SHEET):

1. Sprinkle a pinch of flour on the work surface.
2. Flatten the dough with hands keeping a round shape.
3. Position the rolling pin horizontally in the middle of the dough and roll it forward all the way up
4. Bring the rolling pin back to the center and roll back toward you.
5. Rotate the pasta sheet 90° and repeat the movements.
6. Continue rolling the pasta until you reach a thickness of 2 mm

FILL THE PASTA

1. Fold the pasta sheet over itself, mark a line that divides it in two halves and unfold it back.
2. Use one-half in which put the ricotta filling and the other half as the covering.
3. Measure squares of 4cm (1,6 in) per side and stuff the ravioli.
4. Fold the other half of the pasta over and close the ravioli trying to get all the air out.
5. Cut the ravioli into shapes.

SUGO AL POMODORO, GARLIC & CRISPY SALAMI & TAGLIATELLE.



2 servings

INGREDIENTS

- 1 x 400 gram can of good quality crushed tomatoes
- ½ an onion, diced
- 1 small carrot diced.
- 2 tablespoons extra virgin olive oil
- 5 fresh basil leaves
- 1 clove of garlic 1
- tsp of oregano
- 200grms of fresh pasta

DIRECTIONS

1. Let's get started by preparing the vegetables. Begin by dicing your onion and carrot, and mincing the garlic.
 2. Heat a large fry pan over medium heat and drizzle it with olive oil.
 3. Add the salami to the pan and cook until it becomes crisp, stirring occasionally to ensure even cooking.
 4. Once the salami is crisp, remove it from the pan and set it aside.
 5. Next, heat some olive oil in a pan and add the onions and carrots. Cook them until they become soft and translucent, then add the garlic and oregano.
 6. Now it's time to add the tomatoes. Stir occasionally as the sauce cooks for 20-25 minutes on low heat.
 7. Meanwhile, cook the pasta in a separate pot until it's al dente. Reserve some of the pasta cooking water.
 8. Once the pasta is cooked, add it to the fry pan with the remaining olive oil, just enough to coat the pasta. Use some of the reserved pasta cooking water to help create a sauce and prevent the pasta from drying out.
- Toss the pasta with the warmed tomatoes in the pan, allowing the flavours to mingle. Return the crisped salami to the pan and toss it with the pasta and tomatoes. Add picked basil leaves to the pan and toss them with the pasta until they wilt slightly. Divide the pasta between plates, ensuring each serving gets a good amount of the salami, tomatoes, and basil. Finish off each plate with a sprinkle of cracked pepper and extra basil leaves for garnish.