

Fresh Pasta Sheets

Pasta Fresca



Preparation: 20 mins

Serves: 5 people



Ingredients

- ✓ 250 g (2 cups and 1 tbsp) of 00 or all-purpose flour
- ✓ 250 g (2 cups and 1 tbsp) of durum wheat flour
- ✓ 5 large pinches of salt
- ✓ 5 tbsp of olive oil
- ✓ 5 large eggs



Preparation

1. Use a large bowl to mix the all-purpose flour and wheat flour. Make it into a mound and dig a small well at its center.
2. Break the eggs into the well and add the salt and olive oil. Stir with two fingers, working the eggs into the flour until a dough has formed.
3. Knead the dough with the palm of one hand, pushing it down and away from you and folding it back towards you with the other hand. Repeat for about 8 minutes until it is soft and fully mixed.
4. Wrap the dough in cling wrap and let it rest for about 30 minutes at room temperature.
5. Unwrap and insert the dough into the largest setting of your pasta maker. After the first run through, fold the dough long-ways into a trifold and run it through the largest setting again (the dough should not be wider than the opening of the pasta maker). Repeat until the dough is uniform in color and smooth.
6. Without folding the dough, set the pasta maker two settings lower (e.g. if the largest setting is 6, then make it 4) and run the dough through. Repeat for two settings lower (e.g. 4 to 2).
7. If you'd like to keep the pasta thicker, run through the previous setting once more. For thinner pasta, set the pasta maker to the lowest setting and run the dough through.

*They say the best pasta is made with love.
But we urge you to add eggs and flour too.*

Ricotta and Spinach Ravioli

Ravioli Ricotta e Spinaci



Preparation: 20 mins

Cooking: 5 mins

Serves: 5 people



Ingredients

- ✓ Fresh pasta sheets
- ✓ 150 g (2/3 cup) of fresh spinach
- ✓ 300 ml (1 cup and 3 tbsp) of sheep's ricotta
- ✓ A pinch of freshly grated nutmeg or lemon zest
- ✓ 80 g (3/4 cup) of grated parmesan cheese
- ✓ 100 g (3/4 stick and 1 tbsp) of butter
- ✓ Sage leaves



Preparation

1. Rinse the spinach and chop it finely into a bowl. Mix in the ricotta, parmesan, and nutmeg or lemon zest. Taste and adjust to your liking, adding salt if necessary.
2. Lightly flour the kitchen table or counter and place the fresh pasta sheets on top, cutting them roughly 30 cm (1 ft) in length.
3. Place a dollop of the spinach/ricotta mixture along the center of the sheet with 3.5 cm (1.5 in) between each dollop and at each end of the sheet.
4. Fold the top of the sheet over the filling and match it to the bottom edge. With your fingers, seal each ravioli and press out any air.
5. Cut between each mound to separate the pieces, sealing the edges with a fork.
6. Bring a pot of salted water to boil and gently insert the ravioli. Cook for 3 to 5 minutes, tasting the corner of one piece to check if it's soft (notdoughy).

"A plate of ravioli a day... makes for an incredibly limited diet."

Tomato Sauce

Salsa di Pomodoro



Preparation: 10 mins

Cooking: 40 mins

Serves: 5 people



Ingredients

- ✓ 1 medium onion
- ✓ 1 garlic clove
- ✓ 8 tbsp of extra virgin olive oil
- ✓ 700 ml (3 cups) of tomato passata (tomato puree)
- ✓ 2 pinches of salt
- ✓ A handful of fresh basil



Preparation

1. Peel and finely chop the onion and garlic, adding a little fresh chili to your taste. Leave the garlic whole for a milder flavor (you will have to remove it later).
2. Warm the olive oil over a low flame in a large deep frypan or a heavy-based pan. Fry the onion and garlic with the salt until they are soft and fragrant. Remove the garlic if it is whole.
3. Pour in the tomato passata along with the basil, sprinkling in another pinch of salt.
4. Raise the heat, bringing the tomatoes to a simmer. Cover the pan and let cook for 30 to 40 minutes, stirring occasionally until the sauce is thick.

Italian cooking: simple, yet saucy

Tiramisù

Preparation: 45 mins

Serves: 4 people



Ingredients

- ✓ 4 egg yolks
- ✓ 4 tbsp of granulated sugar
- ✓ 4 tbsp of mascarpone
- ✓ 180 ml (3/4 cup) of fresh cream (heavy cream)
- ✓ Savoiardi (Lady Fingers)
- ✓ 2 cups of black coffee
- ✓ Cocoa powder



Preparation

- 1.** Mix the egg yolks and sugar with an electric whisk until thick and pale. Whisk in the mascarpone until evenly combined.
- 2.** Whisk the fresh cream in a separate bowl, then fold it into the previous mixture.
- 3.** Pour the black coffee into a bowl.
- 4.** Spoon the mascarpone mixture into the base of a jar or glass. Quickly dip a savoiardi into the black coffee, let the coffee drain out, then form a layer on top of the mascarpone. Repeat until the jar or glass is full or nearly full.
- 5.** Dust the top with cocoa powder.
- 6.** Cool it in the refrigerator for at least 4 hours, or overnight.

Did you know tiramisù means 'pick me up' in Italian?
Be generous with the coffee and you'll soon see why.
