



Ravioli and tiramisu

Pasta dough (Serves 4)

- 350g flour tipo 00
- 50 g semola (NOT semolina; this is a special flour from Italy)
- 228 g egg at room temperature

Method:

1. Place flours in a large bowl. Make a well in the center and add eggs. Mix together in bowl with a fork. It will look like scrambled egg.
2. Once it's getting too difficult to use the fork, use your hands to knead into a very thick dough.
3. Turn dough out onto a work surface and knead for 5 minutes.
4. Wrap the dough and let it rest for 15 minutes (at least; or overnight).
5. Divide dough into 4-5 balls and use a pasta machine to roll and cut dough into desired pasta shape.



Spinach and ricotta filling

- 500 g of ricotta cheese
- 500 g of fresh spinach
- Breadcrumbs
- 1 egg
- Salt and pepper

Method:

1. Always start ravioli making by preparing the filling for the pasta. Clean the spinach, wash under water and once clean, blanch in boiling water for 3 minutes until soft. Put straight into a bowl with ice and cold water to keep a nice green colour. Drain from the cold water and gently squeeze the excess water.
2. Chop finely and mix into another bowl with the ricotta, salt pepper and egg. Put the mix into a piping bag and rest in the fridge. If the mix is too runny, you can add some breadcrumbs to absorb some liquid, but don't make it too dry or the filling will cook too much and it will be too hard.

Butter and Sage Sauce

- ½ cup unsalted butter, cubed
- 3 garlic cloves
- minced ¼ cup sage leaves cut into ribbons
- Ground black pepper to taste
- ¼ cup grated Parmesan cheese



Method:

1. Melt the butter fully and cook for about 2 to 3 minutes, until butter is slightly browned but not burnt. Butter will get foamy.
2. Add the garlic and sage and mix well. Season with salt and pepper.
3. Drain the ravioli and add to the sauté pan. Mix gently to combine and cook for 1 minute. Do not overmix as the ravioli are rather delicate. Divide the ravioli in 4 serving plates, add some of the sauce on top, and top with one tablespoon of grated cheese each. Serve hot.

For the tomato basil sauce

Tinned tomato

Olive oil

½ onion

2 gloves of garlic

Salt&Pepper

Fresh basil or whatever herb you like



Method: Chop finely the onion and the garlic, sauté in a hot pan or pot with olive oil, add the tinned tomatoes, salt, pepper and a pinch of sugar to fix the acidity of the tomatoes, cook for at least 10/15 minutes but I usually cook it for an hour gently. Cook your tortellini in boiling and salted water for 3 minutes and after that, heat up the tomato sauce and cook the tortellini in the sauce for another 2 minutes. Be careful to not break the tortellini. Serve on a plate with grated Parmesan on top and fresh basil leaves



Tiramisu al Caffè (Serves 4)

- 200-250 gr of Mascarpone cheese
- 2 eggs room temperature
- 6 tablespoons of white sugar
- a pinch of salt
- 10/15 Lady fingers biscuits
- Coffee (espresso, made beforehand and cooled)
- 1 tablespoon of Rum or Marsala liquor (optional)
- Cocoa powder

Method:

- 1) Divide the egg white and the yolks into 2 containers.
- 2) Mix 5 level tablespoons of sugar with the egg yolks until you get a creamy consistency and add the mascarpone cheese.
- 3) Separately whip the egg whites until it forms peaks and add them to the mascarpone cream;
- 4) Add 1 level table spoon of sugar to the coffee and one table spoon of liquor (optional)
- 5) Wet the biscuits with the coffee.
- 6) Put a few spoons of marcarpone cream at the bottom of a container and then one layer of biscuits.
- 7) Add another layer of cream. Repeat this process once more and cover the final layer with cocoa powder.
- 8) Leave it in fridge overnight (or make it in the morning if you want to eat it for dinner).