



Egg pasta, sauces & 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.



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.



Sweet Potato Filling

Ingredients

- 8 whole orange sweet potatoes
- 150g Butter
- 100g Goats Cheese
- Natural Sweet Potato Caramel
- Seasoning

Method:

1. Place the sweet potato into a deep tray and cover with tinfoil. Place into a 180C oven and cook for 2-3 hours until really soft. Allow to cool then peel with your hands and place in a kitchen strainer or colander and leave for a few hours, but best overnight, reserve the liquid.
2. Pour the reserved liquid into a pot and boil till it thickens and becomes a natural caramel (watch it closely as it's easy to burn). In another pot place the butter and boil it until you have brown butter.
3. In a bowl microwave/heat up the sweet potato before placing it into a food processor and blitzing. Slowly stream in the brown butter followed by the hot sweet potato caramel.
4. Lastly season and crumble in the goats cheese, leave it to blitz for about 10 minutes until it is very smooth. Scrape into a container and allow to cool and thicken up before using it as a filling.



Carbonara

Ingredients

- 4-6 Egg Yolks
- 100g grated Parmesan and Pecorino
- 100g Guanciale or Pancetta or bacon
- 2 servings of Fresh or Package Pasta (best is long like spaghetti or Tagliatelle)
- Seasonings

Method:

1. Slice the meat you are using into thick batons or cubes. Grate the cheeses with a fine microplane or grater into a bowl. Separate the eggs and place the egg yolks into the bowl with the cheese. Add a good amount of black pepper and whisk until it becomes a paste.
2. Bring a large pot of salted water up to the boil and start boiling the pasta. In a dry pan add the meat and fry until golden brown keeping all the fat that is rendered off it.
3. Add the almost cooked pasta (take out 1-2 minutes before al dente) into the pan as well as a little pasta water. Toss together and for a couple minutes.
4. Take off the heat and leave for a minute before quickly adding in the egg mix and toss it until it becomes a thick glossy sauce. Add slightly more pasta water if it's still too thick. Serve immediately and top with more cheese and pepper.



Putanesca

Ingredients

- Optional 4 anchovy fillets
- 6 cloves garlic
- 1 white onion
- 1- 2 tins of Italian Tomatoes
- 2 Tbsp Capers
- 100-150g Kalamata olives
- 1 tsp Chilli Flakes
- Fresh Basil and Oregano
- 2 servings of Fresh or Dried Pasta
- 2 Tbsp Olive oil
- Seasonings
- 30g Parmesan

Method

1. Finely dice the onion and 3 cloves of garlic. In a pot add some olive oil and saute the onion and garlic until soft. Add in the tinned tomatoes and season with salt.
2. Allow to cook on a low heat for 20-30 minutes before taking off the heat. Allow it to cool slightly and then blitz it till smooth.



3. Roughly chop the garlic, capers and olives. Bring a pot of salted water to the boil and add in the pasta. Add some olive oil into a pan and add in the garlic, anchovies, capers and olives. Fry for 1-2 minutes and add in your premade Pomodoro Red Sauce with the chilli flakes.
4. Immediately toss in the al dente pasta as well as the fresh herbs, adding pasta water if needed. Serve right away and top with grated parmesan.



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).