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Ravioli and tiramisu with Chef Shuchi Bardwaj

Ravioli with Ricotta and Spinach

For the Pasta

100 g of flour 00

100 g semola flour (NOT semolina; this is a special Italian flour)

2 eggs and 1 egg yolk

Pinch of salt

1 tablespoon of olive oil

For the Filling

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

For the tomato basil sauce

- Tinned tomato
- Olive oil
- ½ onion and 2 gloves of garlic
- Salt&Pepper
- Fresh basil





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Method:

1. Always start 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.
3. Once you have the filling ready, you can start to make the pasta, mixing flour, eggs, salt and olive oil.
4. Rest the pasta dough in the fridge for 15 minutes (wrapped in plastic).
5. Tomato SAUCE : 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 10/15 minutes.
6. 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.

Butter and Sage Sauce Serves 4

Ingredients

- 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

Instructions

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. 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.





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Tiramisu al Caffè'

Serves 4

250 gr of Mascarpone cheese (in NZ all the containers are 200gr so it's ok to use this quantity instead)

2 eggs room temperature

6 tablespoons of white sugar

a pinch of salt

10/15 Lady fingers biscuits

Coffee

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). Wet the biscuits with the coffee. Put a few spoons of marcarpone cream at the bottom of a container and then one layer of biscuits.
5. Add another layer of cream. Repeat this process once more and cover the final layer with cocoa powder. Leave it in fridge overnight (or make it in the morning if you want to eat it for dinner).





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