



Tagliatelle and Tiramisu with Chef Nicla Gallione

Pasta dough (Serves 2)

- 200g flour tipo 00
 - 2\3 eggs at room temperature
 - 1 tablespoon olive oil
 - 1 pinch salt
 - semolina flour
 - fresh spinach and cooked beetroot to colour the pasta
1. Mix flour, eggs, olive oil, and salt together in a bowl.
 2. Start to mix together until the mix becomes smooth and a very thick dough forms.
 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) in the fridge.
 5. Divide dough into 2\3 balls and use a pasta machine to roll and cut dough into desired pasta shape or use your knife and you can cut as Fettuccine and Pappardelle.

Tomato sauce with basic and garlic

- 1 bunch fresh basil
 - 1 kilo fresh ripe tomatoes or 2 cups canned Italian plum tomatoes drained and chopped
 - 2 garlic cloves peeled and chopped fine
 - 3 Tablespoons olive oil
 - Salt and freshly ground black pepper
 - Grated parmesan or Pecorino Romano to serve
1. Finally chop the garlic. Set aside.
 2. Chop the tomatoes into small cubes. Set aside.
 3. Pull all the basil leaves from the stalks and tear into small pieces by hand.
 4. Place tomatoes, garlic, olive oil and salt and some pepper into a saucepan. Simmer gently for 10-20 minutes.





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
- 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.

Leave it in fridge overnight (or make it in the morning if you want to eat it for dinner).

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.

