

Servings: 2 pax per recipe

Cooking Time: 1 hour

Skill level: (Intermediate)

Ingredients

Pasta dough:

100g plain flour

100g San Remo semolina flour

2 whole eggs

Pinch of salt

2 tsp extra virgin olive oil

Steps

Mix plain flour and San Remo semolina flour with a pinch of salt on work surface.

Create a well in the middle of flour.

Add eggs and olive oil in the well.

Start mixing in flour with a fork around the well and slowly incorporate the flour..

Using your hand fold and push the dough into itself, add a splash of water if dough is dry and hard to knead.

Knead till dough is well formed and bounces back when you press on the dough with your finger.

Wrap dough in cling wrap and let it rest for 30 minutes in the fridge or until ready for use.

Bacon Tagliatelle Carbonara

1 portion pasta dough

100g bacon (cut into 1 cm strips)

1 clove garlic (crushed)

Black pepper to taste

2 egg yolks

50g parmesan cheese (grated)

Steps

Flatten the rested pasta dough, and roll it through the pasta machine starting from the widest setting.

Continue to roll the pasta lowering the setting 1 unit at a time until the thinnest setting. Dust pasta sheets lightly when needed to prevent it from sticking to the pasta machine.

Cut the pasta sheets into tagliatelle with the pasta machine cutter attachment. Dust the pasta with flour and cover with a cloth until ready to use.

Heat olive oil into pan and add crushed garlic. Remove garlic from pan when garlic is browned and the flavor is infused in the oil.

Add bacon, stir fry until browned and add in black pepper.

Boil pasta until al-dente and add to pan.

Add in 1 cup of pasta water and stir until the water are reduced by half.

Mix egg yolks and parmesan cheese in a bowl.

Remove pan from heat and stir in egg yolk mixture.

Serve with a pinch of black pepper and extra parmesan shavings.

Pappardelle with beef

1 portion pasta dough
400g minced beef
2 tbsp olive oil
1 whole onion (peeled and sliced)
Salt and pepper to taste
250g San Remo tomato & basil sauce

Steps:

Flatten the rested pasta dough, and roll it through the pasta machine starting from the widest setting.

Continue to roll the pasta lowering the setting 1 unit at a time until the thinnest setting. Dust pasta sheets lightly when needed to prevent it from sticking to the pasta machine.

Roll up the pasta sheets and cut into 1 inch strips. Un-roll the pasta strips, dust with flour and cover with a cloth until ready to use.

Add olive oil to a pan and saute onions until translucent.

Add minced beef and stir fry until brown. Season with salt and pepper.

Add in tomato sauce and bring to simmer.

Boil pasta until al-dente and add to sauce. Coat pasta with sauce evenly and serve.

Herbed Ricotta Ravioli with sage butter

1 portion pasta dough
75g butter
16 sage leaves
1 lemon

Filling:

200g Ricotta cheese
70g Parmesan cheese (grated)
25g basil (sliced thinly)
100g poached spinach
1 egg
½ tsp nutmeg powder
Salt and pepper to taste

Steps

Prepare ricotta filling by mixing cheese, basil, spinach, egg and nutmeg in a bowl. Season with salt and pepper.

Flatten the rested pasta dough, and roll it through the pasta machine starting from the widest setting.

Continue to roll the pasta lowering the setting 1 unit at a time until the thinnest setting. Dust pasta sheets lightly when needed to prevent it from sticking to the pasta machine.

Brush the edges of the pasta sheet with water, scoop spoonful of ricotta filling 3 fingers apart on the pasta sheets.

Brush water in between the filling spacing. Fold the pasta sheet and seal the ravioli individually but pressing down with your hands.

Trim and cut the ravioli with a cutter, dust with flour and cover with a cloth until ready to use.

Boiled the ravioli in salted water for 2 to 4 minutes, until they start to float.

Melt butter in a pan, add sage leaves and fry until crispy.

Add boiled ravioli and coat in sage butter.

Serve with a squeeze of lemon juice and parmesan shavings.

Prawn Ravioli with Tomato Basil sauce

2 portion pasta dough
25g butter
1 tbsp of brandy
4 tbsp San Remo tomato and basil sauce
Fresh basil leaves

Filling:

200g Fresh prawn, deveined
50g cream cheese
50g ricotta cheese
25g of chives
1 tbsp butter
1 tbsp olive oil
½ lemon, juiced and zested
Salt and pepper to taste

Steps

Blend the prawn filling ingredient in a food processor and set aside

Flatten the rested pasta dough, and roll it through the pasta machine starting from the widest setting.

Continue to roll the pasta lowering the setting 1 unit at a time until the thinnest setting. Dust pasta sheets lightly when needed to prevent it from sticking to the pasta machine.

Cut pasta sheets into 9 cm circle with a cutter.

Add prawn filling and brush edges with water. Lay another pasta sheet on top and press down to seal the ravioli, dust with flour and cover with a cloth until ready to use.

Boiled the ravioli in salted water for 3 to 5 minutes, until they start to float.

Melt butter in pan, add boiled ravioli. Add brand and flambé.

Add tomato sauce and coat ravioli. Serve and garnish with fresh basil.