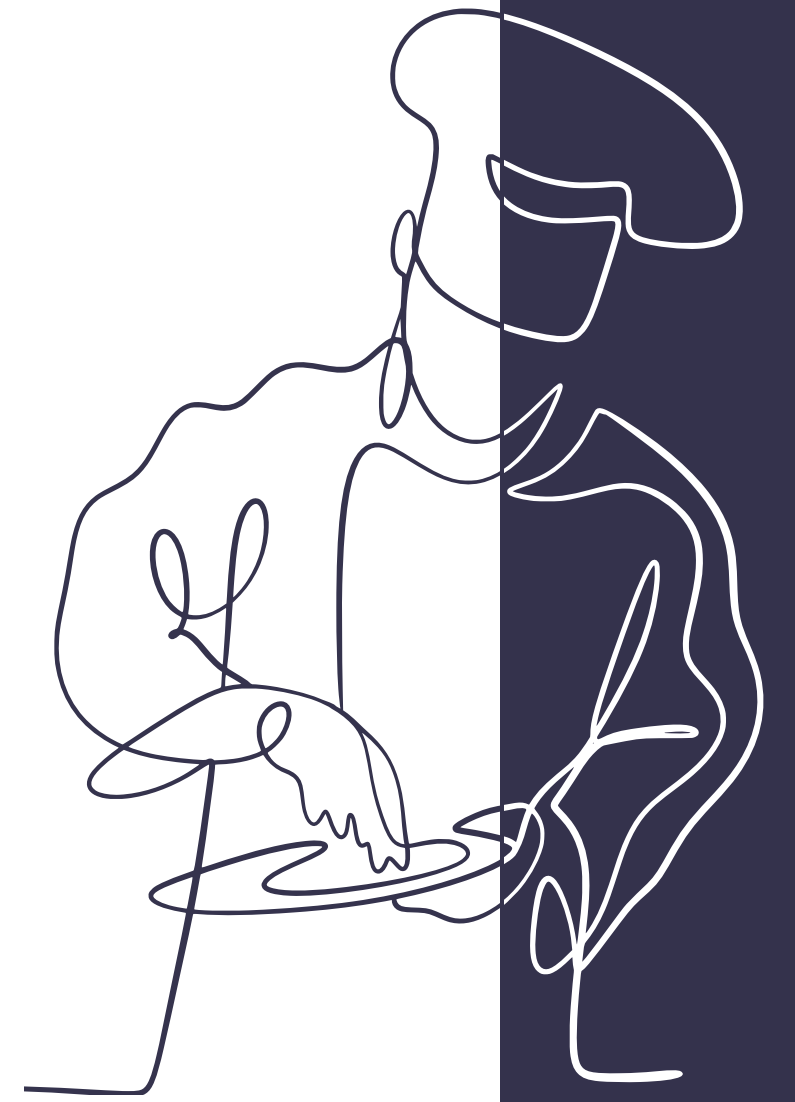


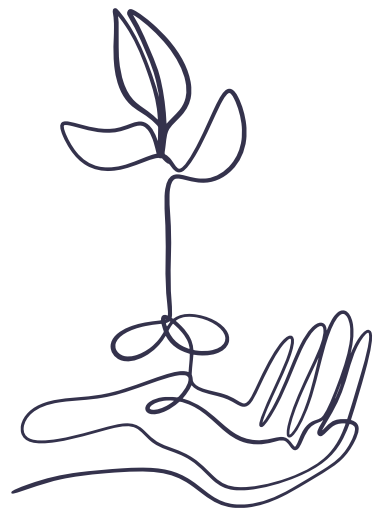
CRAZY PASTA RECIPE BOOK


TOWNS *of* **ITALY**
Cooking Schools

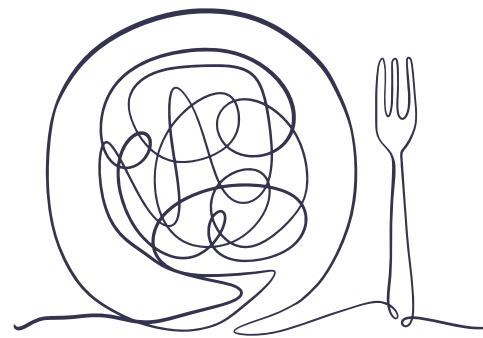


OUR RECIPES

Handmade Ravioli
stuffed with Ricotta



Homemade tagliatelle with
Pesto alla Genovese



Vanilla Gelato



Handmade Ravioli stuffed with Ricotta

1

TO MAKE THE DOUGH

Preparation

Ingredients to serve 2 people:

200g (7oz) of “00” flour
2 large fresh eggs
Semolina

Place the flour in a pile on a marble or wooden surface and create a well, then crack the eggs into the well and whisk gradually whilst adding the flour into the egg.

When the flour is combined, start to knead it with your hands for around 10min. Once your dough is smooth and no longer sticky, make it into a ball and wrap it in plastic film, rest it for at least 30min.

After resting, unwrap the dough, and form it into a disc. Then dust your work surface and your dough with some semolina. Start to roll-out your dough with a rolling pin, maintaining a circular shape as you do. When you're able to see your hand through the dough, and the dough is an even thickness all over, then it is ready.



Handmade Ravioli stuffed with Ricotta

2

RAVIOLI FILLING AND RAVIOLI SHAPING

Ingredients to serve 2 people:

125g (4.4oz) of ricotta cheese
80g (2.8oz) of Parmigiano
Reggiano
Salt as needed
Black pepper as needed
Extra virgin olive oil to taste
Flavours (optional) like basil, lemon
zest, nutmeg

Using a fork, mix all of the ingredients in a large bowl until combined

To shape the ravioli:

Roll out the dough as for tagliatelle, then create two strips 10cm (3.9") wide. Place spoonfuls of filling along the middle of one sheet leaving at least 2cm (8") either side of the fillings in order to close the ravioli later. Then take the other pasta sheet and lay it upon the fillings, matching the edges with the bottom sheet as closely as possible. Push down around the fillings to shape them and remove any air inside. Then cut evenly between each ravioli leaving enough space for the final seal. Take a fork and press around the edge of the ravioli with enough pressure to squash the two layers together. Cook the ravioli in salted boiling water (3-4 minutes from when they start to float), then sauté them with the sauce.



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3

TO MAKE THE CHERRY TOMATO AND BASIL SAUCE

Ingredients to serve 2 people:

2 cloves of garlic, finely sliced
Chili pepper to taste
Salt as needed
Extra virgin olive oil as needed
Dry oregano to taste
200g (7oz) of fresh cherry tomatoes, halved
Fresh basil to garnish, as needed

Into a pan, place the oil, garlic, chili, and oregano, heat to medium and allow to lightly fry for no more than 2mins.

Add the chopped tomatoes with a good pinch of salt and let everything simmer for about 30 minutes, adding water if the sauce starts to dry.

Finally, tear some basil leaves and mix them together with the sauce before adding the pasta and cooking for 2mins, being sure to coat all the pasta in the sauce.



Homemade tagliatelle with Pesto alla Genovese

1

TO MAKE THE HOMEMADE TAGLIATELLE PASTA

Preparation

Ingredients to serve 2 people:

200g (7oz) of "00" flour
2 large fresh eggs
Semolina

Place the flour in a pile on a marble or wooden surface and create a well, then crack the eggs into the well and whisk gradually whilst adding the flour into the egg.

When the flour is combined, start to knead it with your hands for around 10min. Once your dough is smooth and no longer sticky, make it into a ball and wrap it in plastic film, rest it for at least 30min.

After resting, unwrap the dough, and form it into a disc. Then dust your work surface and your dough with some semolina. Start to roll-out your dough with a rolling pin, maintaining a circular shape as you do. When you're able to see your hand through the dough, and the dough is an even thickness all over, then it is ready.

Fold your dough over itself into 6cm (2.3") layers, then using a sharp knife cut it lengthways into strips: 0.5cm (.2") for linguine, 1cm for fettuccine, 1.5cm (.6") for tagliatelle, 2cm (.8") for pappardelle.



Homemade tagliatelle with Pesto alla Genovese

2

TO MAKE THE SAUCE

Ingredients to serve 2 people:

80g (2.8oz) basil leaves
15g (.5oz) walnuts
1 garlic clove
20g (.7oz) Parmigiano-Reggiano
cheese, grated
extra virgin olive oil, as needed

Using an immersion blender, or a mortar, blend the basil and olive oil, then add the pine nuts, walnuts and garlic. Once done, stir the Parmigiano into the mixture. Taste and adjust salt if necessary.

Finally combine together the pasta and sauce in a bowl and plate as desired.



Vanilla Gelato

INGREDIENTS

1L (4.2cups) Full cream milk
150ml (0.6cups) fresh cream
230g (8.1oz) Sugar
1 vanilla bean
50g (1.7oz) corn flour
Ice

PREPARATION

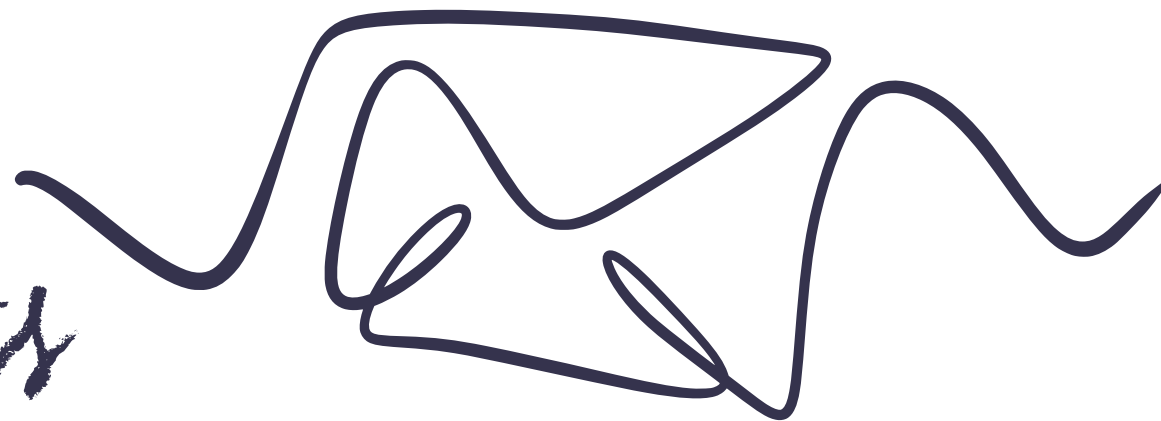
Begin heating the milk in a low to moderate heat in a pan. Scrape the seeds from the vanilla bean and add to the milk. Stir the milk often to prevent sticking.

In a bowl mix together the cornflour and sugar, being sure to mix out any lumps. Just before the milk boils, remove from the heat and begin to pour slowly into the sugar and cornflour. Once combined without lumps, pour back into the pan and return to the heat, stirring as it thickens, being sure not to boil the mixture.

Prepare a large bowl with ice and water to form a slurry and place into a smaller bowl, preferably made of stainless steel. Pour in the mixture to the smaller bowl and with a whisk or an electric beater, start to mix in order to cool down the mixture. Once below at least 30°C (86°F) add the cream and continue to mix but with a silicone spatula or wooden spoon. Cover and place in the freezer for 1 hour and bring back out and mix with the electric beater or whisk again, being sure to remove any mixture that is stuck to the side. Once all mixed evenly place in a container with a lid and store in the freezer and leave for a day before use.



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