

# Pasta Workshop

## Fresh Home Made Pasta Dough

Recipe by Vincenzo Velleteri

### Ingredients:

- 900gr of special pasta flour – from Italian gourmet shops
- 8 eggs
- 2 Tbsp extra virgin olive oil
- 1 pinch salt
- Cold water as needed

### Method:

Place all of the above ingredients in an electric mixer with the kneading attachment and mix until the dough forms a ball. Take the dough out and wrap it in glad wrap and let it rest for 30 minutes, then use as required.

## Fettuccine with Fresh Tomato Sauce

### Ingredients:

- 480gr of fresh fettuccine
- 500gr of fresh tomato
- Fresh basil chopped 1 Tsp
- Extra virgin olive oil
- 1 clove of garlic
- Salt and pepper

### Method:

1. Roll the dough made as per recipe in the pasta machine from a small number up to n. 7, than using the special cutter make the fettuccine.
2. Cook the fettuccine in a large pot with boiling salted water; in the meantime in a fry pan put some extra virgin olive oil with the garlic and leave to lightly brown than discharge it.
3. Add the fresh tomatoes diced and leave to cook for about 10 minutes add salt and basil then drain the pasta and mix in the fry pan tossing for about 1 minute.
4. Serve immediately with some fresh grounded pepper and extra basil to garnish.

## Roasted Pumpkin Filled Ravioli with Brown Butter and Sage Sauce

Serving for 4 people

### Ingredients:

#### For the ravioli

- 375 gr of special pasta flour
- 3 eggs
- 1 teasp of extra virgin olive oil
- A pinch of salt
- Cold water if needed

#### For the filling

- 200gr of ricotta cheese
- ½ Kg of roasted pumpkin
- 50gr of grated Parmesan cheese
- 1 egg yolk

#### For the sauce

- 1 bunch of fresh sage
- 200gr of butter

### Method:

1. For the pasta proceed as per main dough recipe.
2. Roll the dough made as per recipe in the pasta machine from a small number up to n. 7, than with a round cutter of 8-10 mm cut double of the number of the ravioli that you are planing to make.
3. In a bowl mix the roasted pumpkin with Parmesan, ricotta cheese and egg yolk, place e little of the mixture in the middle of ½ of the ravioli; brush with water around the ravioli and cover with the other pastry pressing around the edge with a fork to seal.
4. In a pot boil salted water and cook the ravioli. In the meantime melt the butter in a frypan with sage and leave to slightly brown. Drain the cooked ravioli and add to the sauce in the fry pan, toss gently and serve immediately.

## Cavatelli Pasta with White Ragout

Serves 4 people

### Ingredients:

#### For the Cavatelli pasta

- 250g of Semolino rimacinato flour
- 100ml of warm water
- Pinch of salt and a tesp of extra virgin olive oil

#### For the sauce

- 150g of mince meat
- 150g of minced pork meat
- 1 small onion
- 1 stalk of celery
- 1 small carrot
- Sage, by leaves, rosemary and thyme
- 1 glass of red wine
- 1 lt of vegetable stock

### Method:

#### For the pasta:

1. Put the flour on the table, make a well in the middle, put the water, salt and oil in it and mix to a smooth dough (knead at least for 10 minutes). Cover and leave to rest for about 30 minutes.
2. Cut the dough in small pieces, around 30g and roll on the table until a long rope of about 50mm thick. Cut it to 1cm long and with your index finger press down the piece of dough pulling towards you until a small shell is created. Mix with more flour and place on a tray.

**For the sauce:**

1. In a large pot, put about 4-5 tablesp of extra virgin olive oil, all the vegetables cut in small cubes, the herbs and cook for about 5-6 minutes until the vegetables are tender.
2. At this stage discharge the rosemary and bay leaves, add the meats and cook on a medium heat for about 10-12 minutes until all the juice are reduce to none.
3. Then, add the wine and let to reduce, add salt and pepper and stock and cook for about the sauce looks soft and moist.
4. Cook the pasta in boiling salted water until al dente, then drain the pasta reserving a little of the cooking water, mix the cavatelli to the sauce add a little of the reserved water and toss in the pot for a couple of minutes.
5. Serve with grated parmesan cheese.