

Traditional Dopolavoro recipes

Pasta dough

Ingredients for 10 full portions of pasta

1440 gr flour 00

360 gr egg yolks

450 gr full eggs

2 spoons extra virgin olive oil

2 spoons fresh milk

1/2 coffee spoon salt

Mix whole eggs and egg yolks, milk and olive oil very well, build a fountain with the flour and pour the mixture in the center. Slowly, starting from the center of the flour, take only as much needed since weather conditions influence the humidity of flour and you might need slightly more or less than the quantity given by the recipe. Once you have your dough, knead well until it becomes smooth and elastic. Form a ball, wrap it in plastic foil and leave it to rest in the fridge at least 30 min. Then you can start to work your dough with the pasta machine

Tuscan beef ragout

Ingredients for 10 portions

1 kg minced beef

1 kg minced pork

500 gr tomato sauce

2 spoons concentrated tomato puree

1 onion, diced

1 carrot, diced

1 piece of celery, diced

bayleaf, rosemary, sage

8 spoons extra virgin olive oil

1 glass of good red wine

If available a crust of parmesan and some prosciutto rind (the hard and fat part)

Put olive oil in a frying pan and fry both meats together until they get brown, let the meat stick to the pan a little-it gives it a better taste. Once it is nice and brown add the red wine and let it cook on a low fire until it evaporates. In a separate frying pan add olive oil and the onion, celery and carrot and fry until the onion becomes transparent. Then add the fried minced meat to the diced vegetables and add the tomato sauce, the bouquet garnì and the concentrated tomato paste. If available add also prosciutto skin and parmesan crust. Stir well, put a lid on and cook on a very low heat for as long as possible (3 hours are fine)

Pappa al pomodoro

300 gr 3-4 day old bread cut into pieces

1 lt tomato sauce

1 onion, diced

1 garlic glove, diced

1 coffee spoon of origano

6/7 fresh basil leaves

Put olive oil in a pan, fry onions until they are transparent and add the tomato sauce, salt and basil leaves. Cook the sauce for 10 minutes and add the pieces of bread, let the bread soak and get soft and take off the fire. Then either with a blender or with a fork reduce the bread to a thick and smooth consistency you prefer. Add pepper or other spices.

You can serve Pappa al Pomodoro either warm or cold, depending on the season and your preference.

If you are planning to use the pappa as a stuffing for your ravioli, add one egg to the cold pappa and mix well. Never use warm fillings to make your fresh pasta.

You will need the semolina flour to prevent your dough from sticking to the table or the pasta to itself.

Water will be needed as 'glue' to close the ravioli. Cook your pasta shortly in salted water.

Pesto al Basilico

50 gr Fresh Basil

20 gr pine nuts

50 gr Parmesan cheese, grated

1 pinch of coarse salt

100 ml Extra virgin olive oil

Wash basil and dry carefully. Put basil and pine nuts in the blender, blend and then slowly add olive oil and in the end the Parmesan cheese. Add some salt if needed. If you like the taste of garlic, just add a whole peeled garlic clove to the pesto once you have finished preparing it.

If you want to keep the pesto a few days in your fridge put it in a jar and cover it with oil.

When you prepare pesto and want to add pasta , just mix the pesto with a few spoonfuls of the cooking pasta water.

The sauce will be smother and creamier.

Pollo alla Cacciatora

1.5 kg chicken cut into pieces

2 spoons olives, best taggiasche and without stones

8 spoons olive oil

2 carrots, peeled and cut into bite size chunks

1 onions, peeled and cut into bite size chunks

1 stick of celery, peeled and cut into bite size chunks

400 ml tomato sauce

1 glass of red good wine

sage and rosemary

Marinate the chicken for a while in olive oil, sage, rosemary, pepper and salt together with the chunks of carrot and onion. Then brown in a frying pan turning the meat now and then to sear the meat. Once you have done that, add the wine and before adding the tomato sauce be sure the alcohol has evaporated. Turn down the heat, add the olives and cook for at least one hour (the meat has to be tender and fall off the bones. If you add plenty of tomato sauce you can use the sauce on pasta.

Remember it tastes even better the day after!

Tiramisù

5 egg yolks

500 gr Mascarpone

5 heaped spoons of sugar

40 lady finger biscuits (savoiardi)

400 ml cold coffe, espresso if possible

dark cocoa powder

Separate the eggs, then beat the yolks with the sugar until the mixture becomes light yellow and fluffy. Add the mascarpone slowly and make sure the mixture is nice and smooth.

Prepare the coffe by diluting it slightly; you could add sugar or cold milk if you wish.

The first layer in the tray will be the mascarpone mixture, then a layer of biscuits soaked in coffee, another one of mascarpone and so on. The last layer has to be mascarpone so be aware of this. Put your tiramisu in the fridge for a while before serving it.

Sprinkle the top with dark cocoa powder just before serving!