



# S A V O U R

## **Ravioli Dough (Culurgiones) Ravioli filling**

Tomato sauce with  
basil and garlic

Tiramisu al Caffè'

### **Ravioli dough (Culurgiones)**

**500g semola rimacinata**  
**200ml water**  
**1 tbsp olive oil**  
**salt**

#### **Steps:**

1. Mix everything together, wrap in cling foil and rest for 15-20 minutes in the fridge. Save for later.

### **Ravioli filling**

**51kg boiled potato**  
**200g cheese (mix of parmesan, pecorino, scarmoza)**  
**1 garlic clove**  
**Dry or fresh mint**  
**Salt**  
**Pepper**

#### **Steps:**

1. Peel and boil the potatoes in salty water. Then drain and mash the potatoes very well. Set aside in a large bowl.
2. Chop the mint finely, keep aside. Slice the garlic fine and gently cook in the olive oil until softened.
3. Add all the ingredients to the mashed potato and taste for seasoning.





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Ravioli Dough  
(Culurgiones)  
Ravioli filling

## **Tomato sauce with basil and garlic**

Tiramisu al Caffè

### **Tomato sauce with basil and garlic**

**2 garlic cloves, finely chopped**

**1kg fresh ripe tomatoes, or 2 cups canned Italian plum tomatoes  
drained and chopped**

**1 bunch fresh basil**

**3 tbsp olive oil**

**Parmesan or Pecorino, grated/shaved to serve**

**Salt**

**Pepper**

Steps:

- 1.
2. Pick the basil stalk and roughly tear the leaves with your hands.
3. Place the olive oil in a saucepan and add the garlic. Let it slowly cook and infuse its flavour into the oil. When aromatic, add the tomatoes, salt, and pepper and let simmer for 10-20 minutes.





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Ravioli filling

Tomato sauce with  
basil and garlic

## **Tiramisu al Caffè'**

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**250g Mascarpone cheese** (in NZ, most containers are 200g so it's fine to use just that amount)

**2 eggs**, room temperature

**6 tbsp white sugar**

**Salt**, a pinch

**10-15 Ladyfingers biscuits**

**Coffee**

**1tbsp Rum/ Marsala liquor**

**Cocoa powder**

#### **Steps:**

1. Divide the yolks from the whites and keep them in separate containers.
2. Beat 5 tbsp sugar with the egg yolks until it reaches a pale yellow colour and a creamy consistency. Then add the mascarpone cheese and mix well.
3. In a separate bowl, whip the egg whites until it forms stiff peaks. When done, carefully fold it into the mascarpone mixture in 2-3 batches. Make sure you don't deflate the egg whites after incorporating all that air into them.
4. Add 1 tbsp of sugar into the coffee and 1 tbsp of liquor (optional)
5. Dip the biscuits in the coffee.
6. Now in your vessel of choice, place a few tablespoons of cream at the bottom and then one layer of biscuits. Repeat this process until you've used up all your ingredients, making sure to distribute them equally.
7. Cover the final layer with cocoa powder.
8. Leave it in the fridge overnight or make it in the morning if you want to serve it for dinner

