

Pates fusilli à la Pimentade

Fusilli pasta hot & spicy

Serves 4/5

Fusilli 500gr

Onions 750gr

Tomatoes diced 1kg

Tomato paste 100gr

Tomato juice (from trimmed tomatoes)

Ketchup 250gr

Tabasco 10gr

Caster sugar 10gr

Fine salt 5gr

Rock salt 25gr

Pepper from mill 1gr

Sunflower oil 150gr

Basil leaves 20gr

Black pitted olives 100gr

Method

- Blanch tomatoes in boiling water few seconds. Refresh in ice cold water. Peel & dice, mix the trimmings and pass through a strainer. Aside.
- Peel & wash the onions. Slice them finely. Aside.
- Weigh all the remaining ingredients.
- Start to sweat the sliced onions in the oil. Slightly browned. Drain the onions from excess fat. Reserve this oil. Add the tomato paste, cook few minutes, diced tomatoes & juice, ketchup and sugar.
- Cook enough this Pimentade mix. Season at the end by adding the tabasco regarding the desired taste. Salt & pepper.
- Cook the pasta in salted boiling water using rock salt. Keep them with a firm bite. Drain & pour on a tray without refreshing them. Add some drops of olive oil. Mix a bit & keep in room T°.
- Add the cooked pasta to the hot pimentade, basil leaves. Stir. Taste & plate with some olives as a decoration on the top.

Pappardelle à l'épeautre, jus de viande, sauge et champignons.

Spelt Pappardelle, meat juice, sage & mushrooms

Serves 4

Pasta dough

Spelt flour 200gr

Flour type 55 400

20 egg yolks

Pinch of salt

Meat confit

Rabbit fronts 2 pieces

Olive oil 100gr

Thyme 3 stems

Bayleaf 1 piece

Black Peppercorns 5gr

Shallots 100gr

White wine 50gr

Black olives 50gr

Tomato diced 120gr

Sage leaves 12 pieces

Butter 100gr

Mushrooms Portobello sliced 200gr

Spring onions ¼ bunch

Seasoning

Rock salt 20gr

Espelette pepper

Fine salt

Pepper from mill

Method

- Prepare the dough. Rest 30minutes.
- Start the rabbit juice/confit as usual. Keep the cooked fronts & debone. Keep this shredded meat aside.
- Reduce the juice previously passed through a strainer. Aside
- Cut the mushrooms in nice slices, cook them quickly in olive oil. Aside.
- Roll the dough through the pasta machine at 2 millimeters thickness. Cut the pasta in rectangles 16x4cm. Boil quickly in salted water. Drain.
- Add the pappardelle in the juice, stir in the meat, seasonings, mushrooms & plate with some olive flakes.

Pâtes Castellane façon paysanne

Pasta Casarecce Countryside style

Serves 4

- Castellane pasta (Conghilie rigate) 300 g.
- White chicken stock 50 cl.
- Parmesan cheese 120gr
- Zucchini local 150gr
- Carrots small size 150gr
- Round Turnips 120gr
- Brocolis florets 1 piece
- Basil leaves 1 bunch
- Olive oil 100gr
- Fresh butter 50 g.
- Maldon salt
- Pepper from mill
- Spring onions
- Lemon juice 30gr



Method

- Cut vegetables in a paysanne cut. Separate them. Trim the broccoli and keep the florets. Blanch quickly in salted boiling water. Refresh. Aside
- In a pan, stir the vegetables for few minutes in the olive oil. Add some flakes of Maldon salt. Cover with a lid and cook for few minutes keeping them with a firm bite.
- Add the castellane pasta, rub them in. Moisten with the hot white chicken stock gradually. Maintain the lid on the pan. Cook slowly by stirring oftenly.
- Off the fire, start to fix the seasoning, add the parmigiano cheese, Broccoli florets, butter, basil leaves & few drops of lemon juice. Keep a certain thicken juice in the pasta.
- Plate with some Maldon salt on the top and spring onions slices.

Risotto aux fromages

Italian cheeses risotto

Serves 4

30 ml olive oil
50 g onions
100 ml dry white wine
200 g risotto rice
600 ml chicken stock
30 g Parmesan cheese
30g Mozzarella cheese
30g Pecorino
50 g butter

Seasoning

Fine salt
Pepper from mill

Method

- Bring stock to a boil
- Grate the parmesan cheese finely and slice a few shavings. Dice the remaining cheeses.
- Peel and finely dice onions
- Sweat onions in olive oil
- Add the risotto rice (nacer)
- Add the white wine. Reduce till dry.
- Add stock gradually until rice is cooked. Keep the rice continuously moistened with stock. (Cooking time maximum 20 minutes)
- Off the heat, add the grated parmesan, cheeses diced & butter.
- Serve with shaved parmesan and drizzle with olive oil.
- Cook and serve the risotto to order.
- Keep the risotto to a loose texture, creamy and light.