

SPAGHETTI AL POMODORO (Spaghetti with tomato sauce)

lauramasoni@ymail.com

Ingredients (serves 5/6)

- 2 garlic cloves
- Bunch of fresh basil
- Salt, pepper
- Extra virgin olive oil
- 1 tin (400g) of chopped tomatoes
- 500g dried spaghetti (calculate 80-100g per person)
- Freshly grated parmesan cheese

Directions

Put a large saucepan on a medium heat and add 2 good tablespoons of olive oil. Add the garlic and stir. When the garlic begins to brown slightly, add the tinned tomatoes and most of the basil leaves. Turn the heat up high and stir for a minute. Season with salt and pepper.

Meanwhile, bring a large pot of salted water (to every 100 g pasta and litre of water, I add 10 g salt) to the boil, add the pasta and cook according to the packet instructions. Drain the pasta in a colander, then transfer to the pan of sauce and stir well.

Roughly tear over the remaining basil leaves and grate over some Parmesan.

Serve immediately.



TIRAMISU'

lauramasoni@ymail.com

Ingredients

- 6 eggs
- 3 tablespoons sugar
- 500 g mascarpone cheese (approx. 1 lb.)
- 2 packages savoiardi lady fingers ex Alessi
- 1 mug unsweetened coffee
- 4 Tablespoons powdered unsweetened cocoa



Directions

Make the coffee (if you don't have Italian coffee you can substitute with Nescafee – make a very strong coffee i.e. 6 teaspoons coffee/mug) and allow to cool to room temperature.

Separate egg yolks and whites. Beat egg yolks and sugar until creamy white. Add and mix mascarpone until blended.

In a mixing bowl, beat egg whites until fluffy. Fold beaten egg whites into mascarpone mixture. Mix only enough to blend. Over mixing will deflate the egg whites.

Quickly dip a savoiardi in the coffee bowl. To get the right amount of coffee on the savoiardi, lay the finger flat in the bottom of the bowl sugared side UP and immediately pull it out. Place each finger flat in the bottom of an 8x12 or 9x13 Glass/Pyrex pan side DOWN. The savoiardi will quickly absorb the coffee. If you soak the savoiardi in the espresso you will end up with soggy savoiardi instead of moist savoiardi.

Build a layer of dipped savoiardi across the bottom of the pan. Any espresso left in the bottom of the pan will be absorbed by the savoiardi. Too much espresso will turn the fingers into a soggy mess.

Spoon a layer of egg/mascarpone mixture across the layer of savoiardi. Use about 1/2 of the mascarpone mix.

Dip another layer of savoiardi and lay them on the mascarpone mix. Layer them as before, sugar side down. Spoon a layer of mascarpone mixture across the layer of savoiardi.

Sift cocoa on top of the second mascarpone layer. Scoop a tablespoon of cocoa into a small sieve. Hold the sieve over the tiramisu and tap the sieve on the side with your finger. The cocoa should sprinkle down in an even layer. Use this technique to cover the tiramisu with a very thin layer of cocoa.

Refrigerate for at least 1 night before serving. The Tiramisu will taste quite good for several days if refrigerated.