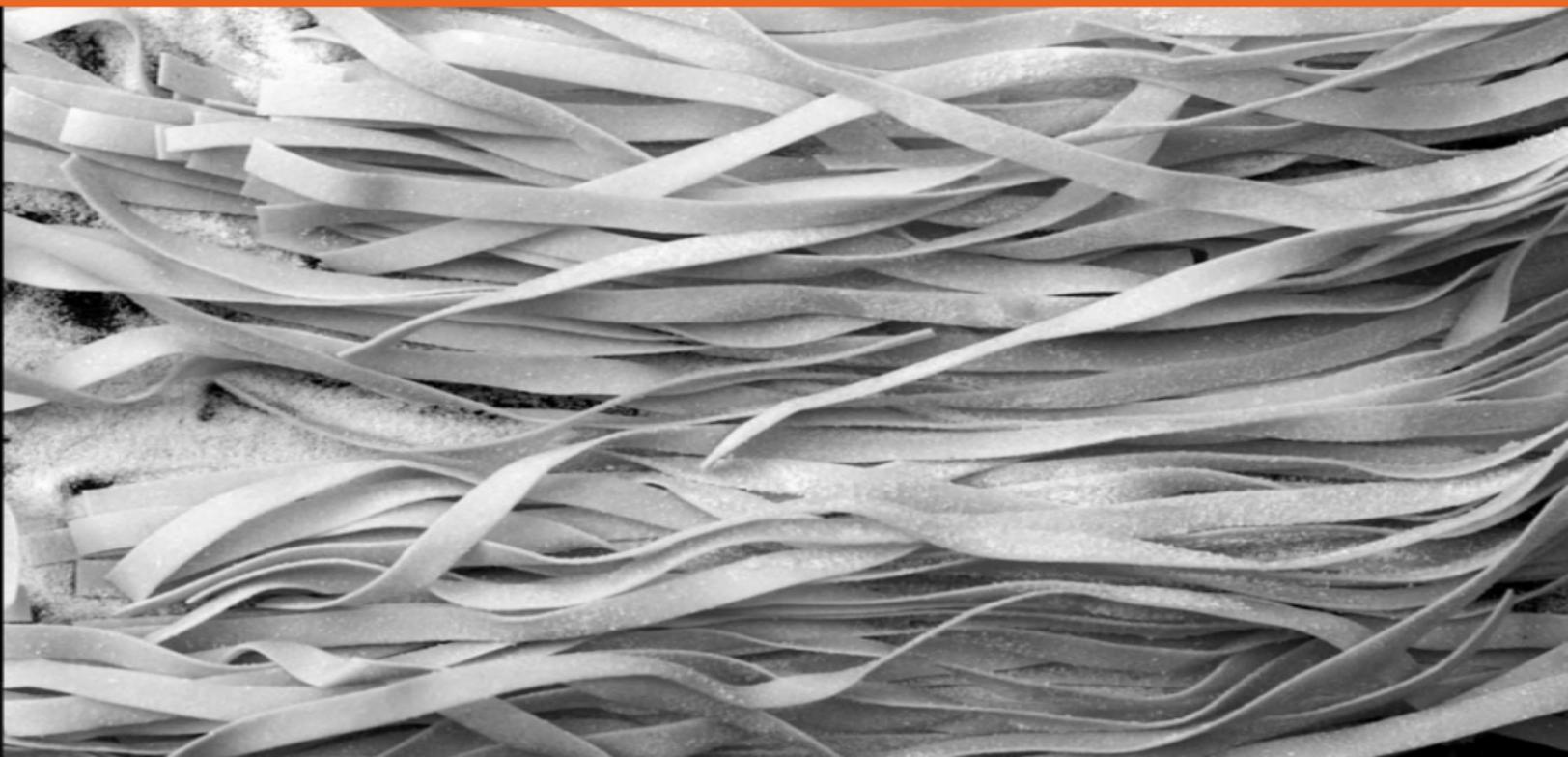




RIVER CAFE
POCKET BOOKS
PASTA
& RAVIOLI

ROSE GRAY AND RUTH ROGERS



Contents

Cover

List of Recipes

About the Authors

Title Page

Introduction

Chapter one Raw sauces

Chapter two Cheese sauces

Chapter three Vegetarian sauces

Chapter four Fish sauces

Chapter five Meat sauces

Chapter six Stuffed pasta

Chapter seven Gnocchi & gnudi

Acknowledgements

Copyright

List of Recipes

gnoli with roast pork

ucatini with anchovies and pangrattato

ucatini with dried oregano

onchiglie with asparagus and prosciutto

onchiglie with ricotta and rocket

onchiglie with tomato and dried porcini

italoni, mussels and cream

arfalle with cavolo nero

arfalle with grilled aubergine and zucchini

arfalle with prosciutto, mint and peas

fresh pasta

nocchi romani

nocchi with prosciutto

nocchi with tomato sauce

nudi bianchi

nudi verdi

inguine with broad beans

inguine with clams, white asparagus and cinnamon

inguine with crab and fresh fennel

inguine with crab, red chilli and extra virgin olive oil

inguine with sardines

inguine with sardines and saffron

recchiette with broccoli

recchiette with broccoli and olives

recchiette with clams and broccoli

recchiette with scallops and rocket
recchiette with tomatoes and fresh ricotta

appardelle with hare sauce
appardelle with leeks and porcini
appardelle with roast duck
appardelle with tomato, pancetta, white wine and cream
asta pieces with tomatoes and black olives

enne all'arrabbiata
enne alla carbonara
enne alla matriciana
enne with asparagus carbonara
enne with aubergine, tomato and mozzarella
enne with balsamic vinegar
enne with capers, tomatoes and ricotta salata
enne with deep-fried zucchini
enne with dried porcini, tomatoes and cream
enne with mussels and zucchini
enne with sausage and ricotta
enne with sausage sauce
enne with tomato and nutmeg
enne with zucchini and mint
enne with zucchini and ricotta
otato gnocchi
umpkin gnocchi

avioli verdi with ricotta
avioli with potato and rocket
avioli with pumpkin, mascarpone and sage butter
igatoni with beef, tomato and red wine
igatoni with fontina

otolo stuffed with spinach

ilk handkerchiefs with green beans and pesto

paghetti from le Marche

paghetti in the bag

paghetti with artichoke and parsley pesto

paghetti with bottarga

paghetti with cherry tomatoes and two vinegars

paghetti with clams and Prosecco

paghetti with garlic, chilli, parsley and lemon

paghetti with ginger and tomato

paghetti with lemon

paghetti with marinated lobster

paghetti with parsley and pancetta

paghetti with pecorino

paghetti with peppers, tomatoes and capers

paghetti with plum tomatoes, capers and olives

paghetti with prosciutto, peas and spring onions

paghetti with roasted red mullet and olives

paghetti with squid and zucchini

paghetti with tomato purée

paghetti with zucchini, capers and tomatoes

paghetti, boiled tomato sauce with celery and carrots

pinach gnocchi

pinach pasta

pirali with clams and prawns

agliatelle alla carbonara with prosciutto

agliatelle with asparagus

agliatelle with asparagus and spring herbs

agliatelle with brown shrimps and peas

agliatelle with crème fraîche and rocket
agliatelle with dried porcini and sage
agliatelle with fresh artichokes
agliatelle with fresh figs and chilli
agliatelle with fresh hazelnuts
agliatelle with fresh walnuts
agliatelle with girolle mushrooms
agliatelle with gorgonzola
agliatelle with green beans
agliatelle with langoustines and ricotta
agliatelle with lemon, cream and parsley
agliatelle with mascarpone and fried breadcrumbs
agliatelle with pancetta and borlotti
agliatelle with prosciutto, rosemary and radicchio
aglierini with clams and fried zucchini
aglierini with fresh porcini
aglierini with pancetta and trevise
aglierini with quick tomato sauce
aglierini with raw broad beans
aglierini with red mullet and bay
aglierini with slow-cooked tomato sauce
aglierini with white truffles

About the Authors

Ruth Rogers is the American-born wife of architect Richard Rogers. Rose Gray ran the kitchen at Nell's Club in New York before joining Ruth Rogers to launch the River Cafe. Together they have made the River Cafe one of the most respected restaurants in the world and have trained many of the new generation of star chefs, from Samuel and Samantha Clarke to Jamie Oliver.

RIVER CAFE
POCKET BOOKS
PASTA
& RAVIOLI
ROSE GRAY AND RUTH ROGERS





Introduction

Pasta is the most comforting of all Italian food. With its variety of sauces it is cooked at least once a day by almost every cook in every region of Italy. It's easy to prepare and good for you as well.

There are three basic kinds of pasta. The best known is the dried durum wheat and water pasta such as spaghetti and penne. The second are the dried pastas made with eggs and plain flour cut into different width ribbons to make tagliatelle and pappardelle. These are an excellent substitute for the third, fresh pasta – a rich combination of whole eggs, yolks and the fine 'Tipo 00' flour – fun to make but time-consuming.

When cooking pasta always use a saucepan large enough to hold 5 litres of water for every 500 grams of pasta. Add salt when the water boils, and have a large colander ready in the sink so that the pasta can be drained immediately. Cooking time will depend on the kind of pasta you're using – durum wheat takes up to fifteen minutes, dried egg pasta takes up to eight minutes while fresh pasta takes just a few minutes. Pasta is ready when it is 'al dente' – cooked, but still firm to bite.

When combining the sauce with the pasta, it is vital to toss and toss again, either in the hot pan the sauce was cooked in or the one the pasta was cooked in. Most importantly keep the pasta hot and slippery and serve immediately on heated plates.

All recipes serve four unless otherwise stated. All herbs are fresh unless otherwise stated. All eggs are large, free-range, organic unless otherwise stated. Wash all fresh herbs, fruits and vegetables in cold water before use.

CHAPTER ONE

RAW SAUCES

- Penne with capers, tomatoes and ricotta salata
- Orecchiette with tomatoes and fresh ricotta
- Bucatini with dried oregano
- Spaghetti with artichoke and parsley pesto
- Spaghetti with plum tomatoes, capers and olives
- Taglierini with fresh porcini
- Spaghetti with cherry tomatoes and two vinegars
- Tagliatelle with fresh hazelnuts
- Taglierini with white truffles
- 0 Tagliatelle with fresh walnuts
- 1 Tagliatelle with green beans
- 2 Taglierini with raw broad beans



1 Penne with capers, tomatoes and ricotta salata

50g Penne

tbs Salted capers, rinsed of all their salt

kg Red and yellow cherry tomatoes

Sundried tomatoes

tbs Red wine vinegar

Dried red chilli, crumbled

Garlic cloves, peeled and squashed in 1 tbs sea salt

tbs Roughly torn basil leaves

00g Ricotta salata, freshly grated

xtra virgin olive oil

Add the vinegar to the capers and leave them for 5 minutes. Cut the tomatoes in half and squeeze out the juice and seeds, using a sieve set over a bowl to collect the juices.

Pulse-chop the sundried tomatoes with the capers and vinegar and add 3 tbs of olive oil, drop by drop, to make a rough purée. Season with the chilli.

Mix the garlic with the tomato juice and add to the purée. Stir to combine. Place in a large serving bowl and mix with half the tomatoes and half the basil.

Cook the penne in boiling salted water until al dente, then drain, keeping back 2 tbs of the pasta water. Add the penne and the water to the tomato sauce along with the remaining tomatoes and basil. Toss together and serve with the ricotta.

Ricotta salata is a hard, salted sheep's milk cheese that is used instead of Parmesan to grate over pasta in the south of

Italy.

2 Orecchiette with tomatoes and fresh ricotta

50g Orecchiette

00g Cherry tomatoes, or ripe small juicy tomatoes

00g Fresh ricotta

Garlic clove, peeled and chopped

tbs Roughly torn basil leaves

0g Parmesan, freshly grated

xtra virgin olive oil

Cut the tomatoes in half, squeeze out the seeds over a sieve to collect the juice. Combine the tomatoes and their juice with the garlic. Season, add 2 tbs of olive oil and toss to combine. Leave to marinate for at least 30 minutes.

Put the fresh ricotta in a bowl, lightly season and mix with a fork.

Cook the orecchiette in boiling salted water until al dente, then drain.

Gently heat the tomato mixture, add the orecchiette and basil and stir to combine. Finally, fold in the ricotta. Serve with a drizzle of olive oil and the Parmesan.

Ricotta is a mild fresh cheese made by re-heating the whey of the milk which naturally separates during the cheese process. The light, creamy curds are traditionally shaped in baskets. Ricotta is made from cow's, sheep's goat and buffalo milk depending on the region and tradition. Fresh ricotta does not keep for more than 3-4 days.

3 Bucatini with dried oregano

40g Bucatini

tbs Fresh oregano, roughly chopped

tbs Dried oregano

kg Red and yellow cherry tomatoes, halved and squeezed to remove juice and seeds

xtra virgin olive oil

Mix the fresh and dried oregano together.

Season the tomatoes generously and stir in 3 tbs of olive oil.

Cook the bucatini in boiling salted water until al dente, then drain and return to the saucepan. Add 1 tbs of olive oil and the oregano mixture, then toss to coat each strand. Serve with the marinated tomatoes on top.

It is very important with this recipe to use ripe, soft cherry tomatoes and the best-quality extra virgin olive oil.

4 Spaghetti with artichoke and parsley pesto

50g Spaghetti

Globe artichokes

tbs Flat-leaf parsley (keep the stalks)

Garlic cloves, peeled and halved

0g Pine nuts

25g Parmesan, freshly grated, plus extra for serving

00ml Milk

0g Unsalted butter

xtra virgin olive oil

To prepare the artichokes, cut the stalks 5cm from the heads and pull away the tough outer leaves.

Cut off the tips of the remaining leaves and peel the fibres from the stalks. Cut each heart in half and remove the choke, if any. Put the pieces into water with the parsley stalks as you go, to prevent the artichokes turning brown.

To make the pesto, use a food processor with a sharp blade. Drain the artichokes and pat dry. Place in the food processor with the garlic, pine nuts, parsley leaves and Parmesan. Add the milk and blend to a rough pulp, then slowly add 100ml olive oil to form a thick cream. Season.

Cook the spaghetti in boiling salted water until al dente. Drain, reserving 2 tbs of the cooking water. Return to the pan with the cooking water. Add the pesto sauce and the butter. Stir to combine, then serve with the extra Parmesan.



Spaghetti with artichoke and parsley pesto