



David Prior Chef

presents...

Fresh Egg Pappardelle with Puttanesca & Basil Pesto + Classic Tiramisu

Fresh pasta is a fun group activity: economical, hands-on, and rewarding. In this workshop you'll make silky pappardelle with bold puttanesca and bright basil pesto, then finish with a classic tiramisu made with whipped sabayon. Simple techniques, big flavour, made to share.

INGREDIENTS 3-4 servings

PASTA

- 600 G "00" FLOUR
- 6 MEDIUM EGGS

PUTTANESCA (SAUCE)

- 4 TBSP OLIVE OIL
- 2 GARLIC CLOVES
- 1 BROWN ONION, FINELY CHOPPED
- 1 RED CAPSICUM, FINELY CHOPPED
- 1 TBSP CAPERS
- 4 TBSP BLACK OLIVES, PITTED & ROUGHLY CHOPPED
- 8 SALTED ANCHOVY FILLETS (OPTIONAL FOR VEGETARIANS)
- 1 TSP FRESH RED CHILLI (OR ½ TSP DRIED CHILLI FLAKES)
- 800 G CHOPPED TOMATOES (OR 600 G RIPE TOMATOES, BLENDED)
- SMALL BUNCH FLAT-LEAF PARSLEY, CHOPPED
- ½ TSP SALT (ADJUST TO TASTE)
- BUTTER (KNOB, TO FINISH)

BASIL PESTO

- ½ BUNCH BASIL LEAVES (PICKED & DRIED WELL)
- 100 G PARMESAN, FINELY GRATED
- 50 G PINE NUTS
- 100 ML OLIVE OIL
- 1 TSP SALT
- ½ GARLIC CLOVE, SMASHED
- (OPTIONAL) SQUEEZE OF LEMON, TO TASTE

TIRAMISU

- 250 G MASCARPONE
- 4 EGGS, SEPARATED
- 100 G CASTER SUGAR (SPLIT 50 G + 50 G)
- 200 ML STRONG BLACK COFFEE (COOLED)
- 12 LADYFINGER BISCUITS
- COCOA POWDER, FOR DUSTING
- (OPTIONAL) ½ TSP VANILLA EXTRACT



METHOD:

PASTA & SAUCES

1. Make the pasta dough. Tip flour into a bowl. Whisk the eggs, make a well, and gradually work eggs into flour with a fork. When shaggy "breadcrumbs" form, knead 8-10 min until smooth. Wrap and rest 20-30 min.
2. Pesto (can be made ahead). Dry basil well. In a mortar/blender: pound garlic + salt, add pine nuts + Parmesan, loosen with some oil, then add basil and the rest of the oil to a spoonable paste. Taste: adjust salt/lemon. Chill covered.
3. Puttanesca base. In olive oil over medium heat, sweat onion, garlic, and capsicum (go easy on salt—capers/anchovies/olives add salinity). Stir in olives, anchovies, and capers for 1 min. Add chilli, tomatoes, and a little chopped parsley. Simmer gently ~30 min. Finish with a knob of butter and adjust salt.
4. Roll the pasta. Flour bench and rolling pin. Press dough to $\frac{1}{2}$ cm, then use a pasta machine from widest setting down to 2-3 mm. Lightly flour, roll sheet into a loose log, and cut 1.2-2 cm ribbons (pappardelle). Make small nests; dust well so they don't stick.
5. Cook the pasta. Big pot, well-salted boiling water. Drop pappardelle and cook 1-3 min (fresh cooks fast). Transfer straight to sauce with a splash of pasta water to coat. Toss through and finish with parsley. (Keep some pasta aside to serve with pesto if you like.)



TIRAMISU

- Coffee syrup. Bring 200 ml coffee + 1 tbsp sugar to a brief boil to dissolve; cool.
- Sabayon & meringue. Whisk yolks + 50 g sugar (and vanilla, if using) until thick and pale. Separately, whisk whites + 50 g sugar to stiff peaks.
- Fold. Beat mascarpone until smooth; gently fold in yolk mixture, then fold in whites in 3 additions until light.
- Assemble. Briefly dip ladyfingers in coffee (don't soak). Layer: biscuits → half cream → biscuits → remaining cream. Level top. Chill ≥ 4 hours (overnight best). Dust with cocoa to serve.



And...

Thank you for making Cook It Up possible.
Your enthusiasm
is the secret ingredient!

