

il PAMPERO

ITALIAN BAR & RESTAURANT

RECIPES TO TRY AT HOME

IL PAMPERO BAR & RESTAURANT

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FOOD

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CHEF CARMINE'S FRESH PASTA ARRABBIATA

A simple pasta recipe using only a handful of ingredients

INGREDIENTS

For the pasta dough

400g plain flour

4 medium eggs

1 tsp of e.v.o. oil

Pinch of salt

For the sauce

400g chopped plum tomatoes

20g parsley

2 garlic cloves

1 fresh red chilli

3 tbsp e.v.o. oil

Pinch of salt

Pinch of sugar

METHOD:

For the pasta dough

- Mound 350g of flour onto a large board, making a hollow in the centre
- Break the eggs one at a time and mix into the flour with a fork
- When the eggs are mixed into the flour, begin to knead the dough with your hands until stiff and elastic
- Cover with plastic wrap and place in the fridge. Leave to stand for at least 30 minutes
- Shape the dough into a rough circle using a rolling pin. Start in the centre and roll away from you towards the outer edge, working your way around until the sheet of dough is 1/8 inch thin or less
Use the leftover flour whenever it starts to stick to the surface or the rolling pin
- Using the sheets of pasta, create as many shapes as you can! Get creative and have fun!

For the sauce

- Heat the oil in a pan over a medium flame, add the chopped garlic and chilli
- Add the chopped tomato to the pan and let it cook for 15 minutes. Mix well, season with a pinch of salt and sugar
- Meanwhile, bring a pot of salted water to boil. Once boiling, cook the pasta for a few minutes. Strain the pasta when done
- Add the pasta to the sauce, mix well and add the parsley.
- Transfer the pasta to a serving plate

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CHEF CARMINE'S FRESH PASTA BOLOGNESE

They key to il Pampero's secret Bolognese sauce

INGREDIENTS

For the pasta dough

400g plain flour

4 medium eggs

1 tsp of e.v.o. oil

Pinch of salt

For the sauce

400g chopped plum tomatoes

400g minced beef

50g carrots (finely chopped)

50g onions (finely chopped)

50g celery (finely chopped)

3 tbsp e.v.o. oil

2 bay leaves

Salt to taste

Black pepper to taste

1 pinch of sugar

125 ml red wine

METHOD:

For the pasta dough

- Mound 350g of flour onto a large board, making a hollow in the centre
- Break the eggs one at a time and mix into the flour with a fork
- When the eggs are mixed into the flour, begin to knead the dough with your hands until stiff and elastic

- Cover with plastic wrap and place in the fridge. Leave to stand for at least 30 minutes
- Shape the dough into a rough circle using a rolling pin. Start in the centre and roll away from you towards the outer edge, working your way around until the sheet of dough is 1/8 inch thin or less
Use the leftover flour whenever it starts to stick to the surface or the rolling pin
- Using the sheets of pasta, create as many shapes as you can! Get creative and have fun!

For the sauce

- Heat oil in a pan over a medium flame and add the chopped celery, onions, carrots and bay leaves. Stir and leave to sweat.
- Stir in the meat and cook until browned, pour in the wine. Increase the heat to boil off the alcohol.
- Add the chopped tomato to the pan, mix well and season with salt, pepper and sugar.
- Reduce the heat and cover with a tight-fitting lid. Leave to cook gently for at least 2 hours, stirring occasionally.

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IL PAMPERO'S PUMPKIN SOUP WITH GORGONZOLA FONDUE & HAZELNUTS

INGREDIENTS

Based on 4 people sharing

1 medium white onion

2 butternut squash

50 g Gorgonzola cheese

50 ml double cream

3 tbsp peeled hazelnuts (grounded)

3 tbsp of e.v.o. oil

1 pinch of sugar

Salt and pepper

METHOD:

- Preheat the oven to 180 degrees
- Carefully cut the pumpkin in half and scoop out the seeds
- Place the pumpkin on an oven tray and season with half of the oil, salt, pepper and sugar
- Roast for 35 minutes (or longer) until the orange flesh can be easily pierced with a fork. Set it aside to cool for a few minutes
- Heat the remaining oil in a large pan/pot, add the chopped onion and let it cook until see-through
- In the meantime, peel the pumpkin skin off the pumpkin with a spoon and discard the skin
- Add the pulp to the pan/pot, breaking it up slightly with a stirring spoon. Pour in some water and bring the mixture to boil, then reduce heat and simmer for about 10 minutes
- While the soup is cooking, pour the double cream and gorgonzola cheese in a pot and let it slowly melt
- Once the pumpkin mixture is done, remove the soup from the heat and blend it with an immersion blender, taste and adjust if necessary
- Transfer the puréed soup to a serving bowl and garnish with the fondue and the grounded hazelnuts

COCKTAILS

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OUR FAVOURITE COCKTAILS

PEPE'S SPRITZ

INGREDIENTS

30 ml Solerno blood orange liquor

20 ml Italicus

Splash of Prosecco

Splash of soda water

METHOD:

- Prepare a large white wine glass with ice
- Measure and pour all of the ingredients over the ice
- Stir well in a circular motion to make sure all the liquids have been mixed
- Garnish with a slice of blood orange tucked into the side of the glass and serve

THE BULLDOG (HIBISCUS NEGRONI)

INGREDIENTS:

25 ml Hibiscus infused gin

25 ml Antica Formula

25 ml Campari

METHOD:

- Pour the gin, Antica Formula and Campari into a mixing glass with ice. Mix using the throwing method
- Strain into a tumbler and add some fresh ice
- Garnish with a slice of dried orange and some hibiscus tea before serving

CLASSIC NEGRONI

INGREDIENTS:

25 ml gin

25 ml Antica Formula

25 ml Campari

METHOD:

- Pour the gin, Antica Formula and Campari into a mixing glass with ice. Mix using the throwing method
- Strain into a tumbler and add some fresh ice
- Garnish with a slice of orange and serve

PICTURE PERFECT (PEAR MARTINI)

INGREDIENTS:

45 ml Pear infused vodka

15 ml Amber vermouth

2 drops Peychaud's bitters

METHOD:

- Pour the vodka, Amber Vermouth and bitters into a cocktail shaker with ice
- Close and shake vigorously until you feel the cocktail shaker is cold and you can see condensation on the outside.
- Strain into a Martini glass, garnish with a slice of dried pear and serve