

il PAMPERO

ITALIAN BAR & RESTAURANT

RECIPES TO TRY AT HOME

IL PAMPERO BAR & RESTAURANT

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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.

