

VALÉRY DROUET & PIERRE-LOUIS VIEL

# PASTA

[FRESH, SIMPLE, AND DELICIOUS]



Recipes and food styling by Valéry Drouet  
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h.f.ullmann



# FOREWORD

The simplest things are always the best!

Discover, or re-discover, pasta! Dried or fresh, baked, in a salad, or stuffed—pasta in its many variations is all about entertaining large groups of friends or family around the dinner table. Great times, when the really important thing is sharing!

Why not try making your own ravioli, lasagne, or cannelloni? It is so easy, as well as extremely satisfying! This book will provide you with all the instructions you need to make wonderful and delicious pasta recipes in a range of colors. If you are pushed for time, it goes without saying that all the recipes using fresh pasta can equally well be adapted to dried versions.

Whether cooking with meat, fish, seafood, cheese, vegetables, or herbs, you should never skimp on quality. Our delicious pasta recipes will bring out the best in these ingredients, are great fun to make and fuss-free.

Just choose a nice bottle of wine if you like, get ready to enjoy your labor of love, and *Buon appetito!*

Valéry Drouet



# CONTENTS!

- › **Pasta secca—Dried pasta**
- › Tips and advice
- › **Pasta fresca—Fresh pasta**
- › Tips and advice

## PASTA SECCA (Dried pasta)

- › Hot 'n' cold spaghetti with cherry tomatoes
- › Baked macaroni and cheese wedges
- › Rainbow pasta with peas, broad beans, and thyme
- › Spaghetti carbonara with quail eggs
- › Vermicelli with crispy celeriac, Parma ham, and Earl Grey
- › Penne with artichokes, pancetta, and lemon thyme
- › Fusilli with green asparagus and cheese
- › Classic macaroni cheese
- › Fusilli paesani with chicken and creamy Parmesan
- › Cannelloni with veal and spinach
- › Trofie *pastasotto* with crispy ham
- › Dondolini salad with grilled peppers and feta
- › Gnocchi with neapolitan sauce
- › Fusilli with smoked haddock and chives
- › Cheesy pasta cakes
- › Veal and herb stuffed shells
- › Shrimp parcels with balsamic glaze
- › Stir-fry spaghetti and beef teriyaki
- › Festonati with sardine pesto and baked garlic
- › Rigatoni with ricotta and olives
- › Fusilli with truffles and Parmesan
- › Zebra pasta with lobster and garlic sauce
- › Crispy cannelloni rigate with crab
- › Puntalette *pastasotto*

## PASTA FRESCA (Fresh pasta)

- › Spaghetti bolognaise with veal
- › Green linguine with grilled chicken
- › Saffron lasagne with shellfish and lemon thyme
- › Saffron farfalle with pork and sage
- › Pink pappardelle with satay prawns
- › Cannelloni with Swiss chard and goat cheese
- › Creamy tagliardi with cockles
- › Tagliatelle with green tea and ginger langoustines
- › Linguine with mustard seeds and beef
- › Tagliatelle with bottarga, fennel, and saffron
- › Black linguine with squid
- › Tagliatelle with oyster mushrooms and duck breast
- › Lasagne with Parmesan
- › Poppy seed tagliatelle with black pepper cream, chipolatas, and Pecorino
- › Orecchiette salad with egg and herbs
- › Turmeric fettuccine with veal and zucchini

## RAVIOLI

- › Ravioli with creamy anchovy and red pepper
- › Goat cheese, pine nut, and basil parcels
- › Ravioli with smoked sausage and cider
- › Black tortelli with smoked salmon and tapenade
- › Ravioli with minted peas
- › Tortelli with ham, ricotta, and walnut cream
- › Ravioli with braised oxtail
- › Jumbo ravioli with lobster, ginger, coconut, and cilantro
- › Baked Parmesan gnocchi
- › Ravioli with sesame, langoustines, basil, and lardo
- › Ravioli crackers, mascarpone, and berry compote
- › Ravioli with lemon ricotta
- › Chocolate ravioli
- › Sauces
- › Conversions

