

# SATURDAY NIGHT PASTA

## FIRESHOP GUIDE

Thank you for making a purchase at Fireshop this week. Your support enables us to maintain our relationships with each other as well as our incredible suppliers and producers. Through Fireshop we aim to give you a taste of Firedoor whilst, in the spirit of interaction, encouraging you to cook with fire yourselves.

If you have any questions, please feel free to contact us.

Have a wonderful weekend,  
Lennox and the Firedoor team

## SATURDAY NIGHT PASTA

This week I am super excited to collaborate on a very special dinner box with my good friend Elizabeth Hewson who has just written an incredible guide to making pasta entitled "SATURDAY NIGHT PASTA" which is released on October 27<sup>th</sup> and can be pre-ordered in all good bookshops. It is a beautifully crafted book, full of wit and wisdom, stories, and practical tips that demonstrates the restorative power of good food and inspires a new love for making pasta and I highly recommend you order a copy. This week's box features hand-cut reginette made from free-range eggs from Holbrook farm and Australian semolina from the Golden wheat triangle in NSW. While the edges do serve a practical purpose by collecting the sauce, they also represent the crowns worn by queens and princesses (reginette means 'little queens'). The shape was created to celebrate the birth of Princess Mafalda (born to the last King of Italy). There is something so delightful about this shape, which works well with a variety of sauces, but particularly a loose ragù.

It is accompanied by a rich pepper beef ragu made from grass-fed brisket from Coppertree Farm which has been slow-cooked in our wood oven with red wine. Australian Parmesan from Symonds Organic dairy in Vic is matured more than 12 months to allow its flavour to fully develop. It has a traditional 'grana' texture and a clean, sweet, lingering flavour and we have put in a small block for you to "shower your pasta" with as much cheese as you wish.

Buon Appetito,

Lennox and Lizzie xx

## COOKING INSTRUCTIONS SATURDAY NIGHT PASTA X FIRESHOP BOX

Preparation time: allow 10 minutes

### SHADY'S SCROLLS

These beautiful cheese scrolls are freshly baked by our friend Shady Wasef from PiOiK bakery in Pymont and encompass mozzarella, ricotta, silver beet, nettles, water spinach, tomatoes, and fresh herbs. To serve simply pre-heat your oven to 180c and bake for 5-8 minutes in the foil container until warm.

### PEPPER BEEF RAGU

Gently heat your ragu in a small pan over medium to low heat until bubbling.

### HAND-CUT REGINETTE PASTA

Take a large deep saucepan, fill it with water and set it over high heat. It's important that you use a large pan, so the pasta has plenty of room to move around, otherwise you risk it becoming claggy. Bring the water to a lively boil. When the water is boiling, season it generously with salt. Using your hands, separate your pasta. You can run your fingers through it and toss it around on the bench. Always wait until the water returns to a lively boil before adding the pasta.

Drop your pasta into your pot of boiling water and give it a big stir. Cook for 1 ½ to 2 minutes. Nibble to test.

Pasta should always be cooked until al dente, which means to the tooth, or firm to the bite. Keep in mind that you will toss it through your hot ragu so the pasta will continue to cook there.

Before draining the pasta, scoop out a cup of cooking water and keep aside. Drain the pasta immediately, don't over drain the pasta. Some pasta cooking water can follow the pasta into the ragu.

Have your ragu heated and ready to go. As the great Marcella Hazan says, "there should be no pauses in the sequences between draining, saucing, serving and eating". Pasta waits for no man.

Add your pasta to your hot ragu (or vice -versa).

You should never serve your sauce on top of pasta so toss, toss, toss. Tossing your pasta through your sauce allows it to become one. Add a little of your reserved pasta cooking water to loosen up the ragu. You'll be surprised at how much the fresh pasta drinks up. Toss some more, then stir in your parmesan, little by little, adding more pasta water if needed until well coated.

Serve and shower with more parmesan.

### RADDICCHIO, WILD ROCKET, FENNEL & ASPARAGUS SALAD, GRILLED LEMON DRESSING

This simple salad contains Treviso, wild rocket, mustard leaf, sorrel, fennel, asparagus, chives, and wild nasturtium flowers from my garden.

It is all picked and ready to go, so just place in your favourite bowl, season with sea salt, shake the grilled lemon dressing and pour over.

### THE ULTIMATE AFFOGATO

In collaboration with our incredible friends at Messina and the guys and girls at Mr.Black we bring you the 'ultimate' affogato. Layers of chocolate/hazelnut ganache, espresso gelato and toasted meringue. Simply scoop out gelato into a glass, pour over Mr. Black coffee liqueur, and crumble the smoked butter biscotti over.