

Tomato sauce

- 2 tablespoons olive oil
- 6 tablespoons butter
- 1½ cups chopped onion
- 1 tablespoon chopped garlic
- ¼ pound fresh mushrooms, finely chopped
- ¾ cup finely chopped carrots
- 2 tablespoons finely chopped fresh parsley
- 1 tablespoon finely chopped fresh basil, or 1 teaspoon dried
- 6 sprigs fresh thyme, or 1 teaspoon dried
- 1 teaspoon sugar
- 1 whole clove
- ½ cup dry white wine
- 4 cups chopped fresh or canned tomatoes
- Salt and freshly ground pepper to taste

1. Heat the oil and 2 tablespoons of butter in a heavy casserole and add the onion, garlic, mushrooms, carrot, parsley, basil, thyme, sugar and clove. Cook, stirring, until the mixture is almost dry but still moist, about 10 minutes.

2. Add the wine and cook, stirring, over high heat until wine evaporates. Add the tomatoes, salt and pepper and bring to the boil. Partly cover and simmer for 1 hour.

3. Put the mixture through a food mill, pushing through as much of the vegetable solids as possible. Stir in the remaining butter and bring to the boil.

Yield: About 3 cups.

Lasagne with Ricotta and Sausages

- 1 pound sweet or hot Italian sausages
- 1 tablespoon olive oil
- 1 clove garlic, finely minced
- ½ pound ground lean pork
- ½ cup dry white wine
- 3 cups tomato sauce (see recipe above)
- Salt and freshly ground pepper
- 12 lasagne strips
- 2 cups ricotta cheese
- ¼ cup hot water
- 1 cup grated Parmesan cheese
- ¼ cup melted butter

1. Preheat the oven to 375 degrees.

2. Remove and discard the skins from the sausages. Heat the oil in a skillet and add the sausage meat. Cook, stirring to break up the meat. When the sausage has given up its fat, drain off all but about 1 tablespoon of oil from the skillet. Add the garlic and pork to the sausage, stirring to break up the pork. Cook, stirring, until pork turns white. Add the wine and bring to the boil over high heat. Cook, stirring, until wine evaporates. Add the tomato sauce, salt and pepper to taste.

3. Bring a large quantity of salted water to the boil and add the lasagne strips, one at a time. Cook until almost tender. Add a quart of cold water to the pot. Drain and spread the strips on a damp cloth.

4. Lightly grease a lasagne pan measuring approximately 13- x 8- x 2-inches. Add a layer of lasagne.

5. Beat the ricotta with the hot water to make it spreadable. Spread about ⅓ of the ricotta over the lasagne. Spread a layer of the meat sauce over this and sprinkle with about ¼ of the cheese. Continue making layers, ending with a layer of lasagne sprinkled with a final quarter of the cheese. Pour the

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melted butter over all and bake for 15 to 20 minutes, or until the lasagne is piping hot and bubbling throughout.

Yield: 4 to 6 servings.

Spinach Ravioli

1. Place the flour in a mixing bowl and make a well in the center. Beat the eggs lightly and add them to the well. Sprinkle with salt to taste. Add the water. Work well with the fingers until the dough can be handled easily. Wrap in wax paper and refrigerate.

2. Drop the spinach into boiling water to cover and cook for about 1 minute. Drain immediately. When cool enough to handle, squeeze the spinach until most of the moisture is pressed out. There should be about $\frac{3}{4}$ cup of spinach. Put in a mixing bowl.

3. Add the egg, parsley, ricotta, nutmeg and the $\frac{3}{4}$ cup Parmesan cheese. Add the garlic, salt and pepper to taste and blend well with the fingers.

4. Divide dough into 4 pieces. Roll out the dough by hand, if you are expert in pasta-making, or use a pasta machine and roll out the dough according to the manufacturer's instructions.

5. There are numerous techniques for filling pasta for ravioli. The simplest is to use a ravioli-maker that can be purchased in stores where first-class cooking equipment is sold. The commonest has 12 metal indentations. The surface should be lightly floured. As the dough is rolled out, a rectangle of dough is laid over the surface and a small amount of filling, about $1\frac{1}{2}$ teaspoons, is spooned into the dough-covered indentations. Another rectangle of dough is laid over, stretching the dough gently, if necessary, to cover the entire pan, and a small rolling pin is run over this to seal the filling while simultaneously cutting out patterns of ravioli, which may be separated. Or, the dough can be rolled out, small mounds of filling added at intervals. This can be covered with another sheet of dough and a ravioli cutter used to outline the dumplings.

6. As the ravioli are made, arrange them in one layer on a dry floured kitchen towel.

7. When ready to serve, drop the ravioli into rapidly boiling salted water. Cook until ravioli rise to the top, stirring gently on occasion. Partly cover and continue to cook for 10 to 15 minutes. Cooking time will depend on thickness of dough. Drain well.

The dough:

- 4 cups flour
- 5 large eggs, or $1\frac{1}{4}$ cups,
plus 2 egg yolks
- Salt
- $\frac{1}{2}$ to 2 tablespoons cold water

The filling:

- $\frac{3}{4}$ pound bulk spinach, or 1
10-ounce package fresh
spinach
- 1 large egg, beaten
- 2 tablespoons finely chopped
parsley
- 1 cup ricotta cheese
- $\frac{1}{4}$ teaspoon grated nutmeg
- $\frac{3}{4}$ cup grated Parmesan
cheese
- $\frac{1}{4}$ teaspoon finely minced
garlic
- Salt and freshly ground
pepper

The service:

- $\frac{1}{4}$ pound butter
- 5 leaves fresh or dried sage,
snipped in half
- Grated Parmesan cheese