

Cooking School

with the London Chef

Fresh Papardelle & Ragu

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen. This recipe can be easily doubled, but if you increase food quantity please make sure to use appropriate sized pots/pans for the best outcome. Please note that this set up list is for a live cooking class and set up may differ slightly any pre-recorded videos that we have available in our Video Library.

Papardelle

AP flour
Semolina flour
2 Eggs
Olive oil & water

Ragu

225g ground beef
½ white onion
¼ Can crushed tomatoes
Pinch nutmeg
Pinch black pepper
¼ Cup cream
¼ Cup red wine
Chunk grana padano

Gremolatta

1 Bunch parsley
3 Cloves garlic, sliced
1 Lemon

Cooking Equipment

Knife
Cutting board
Large pot with lid
Strainer
Large frying pan
Wooden spoon
Rolling pin
Olive oil
Salt