



✦ *Ristorante Rubiani*
Cooking con amore ✦





Why cooking matters?



Cooking is a way of sharing love — in Italian culture, every meal is a celebration of family, tradition, and connection. With each bite, we honor the joy of being together.

“Dove si mangia bene, si vive meglio.”



Tiramisú

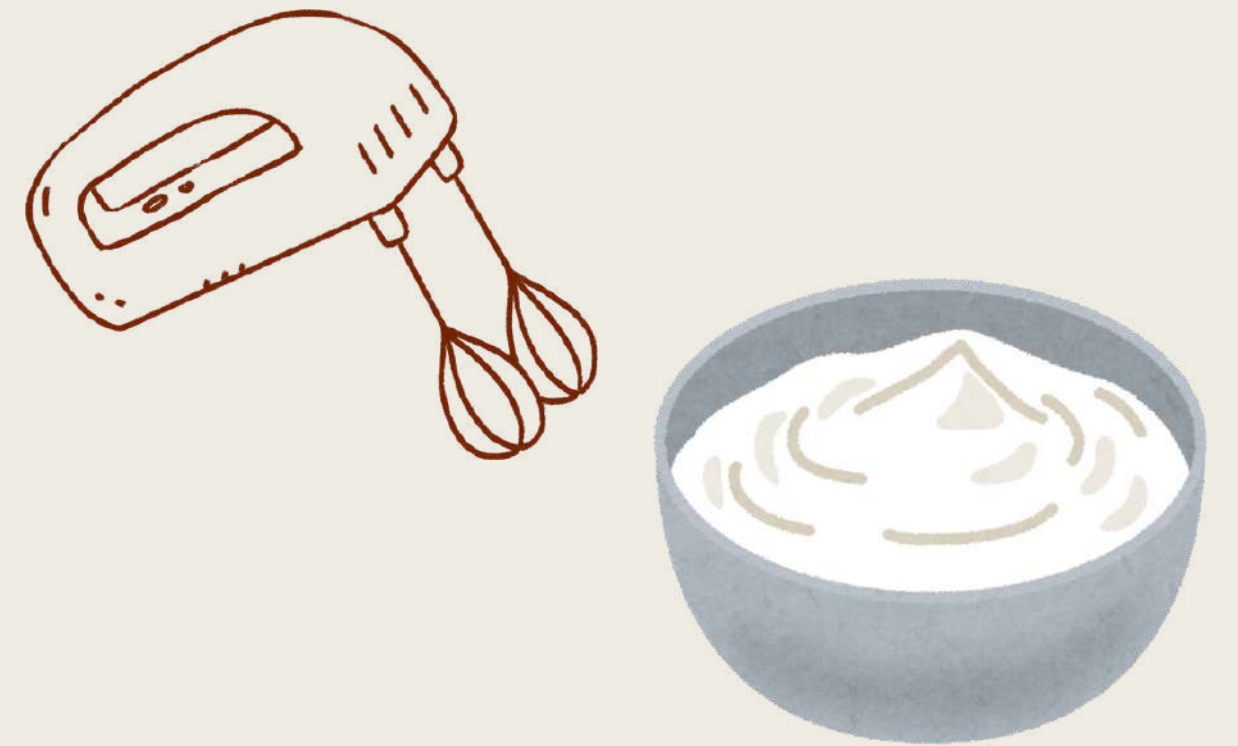
Ingredienti (per 10 persone):

- 100 gr egg yolk
- 100 gr egg white
- 100 g sugar
- 300 g mascarpone
- Ladyfingers
- Cocoa powder
- 4 cups of espresso (coffee)

Strumenti:

- Spatula
- Electric mixer/Hand mixer/Stand mixer
- Mixing bowl
- Kitchen scale/Digital kitchen scale/Measuring cup





Steps

1. Whip the Eggs

- Beat the yolk with the sugar until the mixture becomes pale, smooth, and slightly thick — it should fall in soft ribbons when lifted with a spoon.
- Separately, beat the egg white, the goal is to reach stiff peaks, meaning the whites should be firm, glossy, and hold their shape

2. Add the mascarpone:

Gently mix mascarpone into the yolk mixture. Don't overmix to preserve the softness.

3. Combine Mixtures:

Carefully fold the whipped egg whites into the mascarpone mixture using upward, gentle movements to keep the mixture airy.



Tip: Add a pinch of salt to help the egg whites be stiffer





4. Taste Test:

Sample the cream (only once!) with a spoon — it should be sweet and fluffy.

5. Dip the ladyfingers

Dip ladyfingers briefly in cold, unsweetened coffee (dip—flip—dip—flip!) and place them over the recipient. It has to be very fast, don't let the biscuit repose to much time in the coffee.

6. Assemble Your Tiramisù:

Add a layer of cream on top of the ladyfingers.
Do one more layer of ladyfingers, after that add another layer of cream and dust the top with cocoa powder

Chill in the fridge for 24 hours before serving!!!.

Pasta

Ingredients:

Impasto

- 100 gr 00 flour
- 1 egg

Filling

- Ricotta
- Boiled spinach
- Salt
- Pepper

Elements

- Pasta machine/Pastalinda
- Mixing bowl
- Fork
- Knife
- Round cutter





Steps



For both pastas the dough is the same

1. Make the dough:

- Form a hole with the flour on your bowl.
- Crack the eggs into the center, beat with a fork, and gradually incorporate the flour.
- Once the dough gets thick, knead it by hand until soft and smooth (like playdough).

2. Roll the Dough:

- Cut the dough in half and flatten each piece slightly.
- Pass through the pasta machine several times until the sheets are smooth

3. Using the machine:

- Two times on 2
- Two times on 4
- Cut in half
- One time on 6

Let the dough rest for 30 minutes covered with a kitchen towel





Fettuccine

When your pasta sheet reaches the thinnest setting (number 1 on the machine), switch the handle to the middle attachment — the one that cuts the dough into ribbon-shaped fettuccine. As the fettuccine comes out of the machine, lay it gently on the table. Lightly dust it with flour, then separate the strands by lifting them from underneath with open hands and letting them fall loosely through your fingers. Avoid grabbing them from the top or squeezing them — that would clump the pasta together.

Ravioli

When your pasta sheet reaches the thinnest setting (number 1 on the machine), use a round cutter to cut out circles of dough. Place a small amount of filling in the center of each circle — about the size of a £1 coin. Lightly brush water on one half of the edge, then fold the circle over to form a half-moon shape. Press the edges gently with your fingers to seal, and finish by pressing around the edges with a fork to ensure it's completely closed.





TIP TIME
**What to do with the
leftovers of the ravioli
dough???**





Option 1: Re-Form into Dough Ball for More Ravioli

Gather the dough scraps and form them into a smooth ball.

If it's too dry or stiff, moisten gently with just enough water and a drizzle of olive oil to restore elasticity.

Let it rest under a damp cloth for 10–15 minutes before rolling out to make more ravioli.

Option 2: Savory or Sweet Dough Snacks

Use your dough scraps to create quick, delicious oven-baked snacks—either savory or sweet.

Savory Version

Cut the scraps into small pieces or shapes.

Arrange on a lightly floured and oiled baking sheet.

Drizzle with olive oil and season as desired (e.g., salt, oregano).

Optionally, sprinkle grated Parmesan cheese on top.

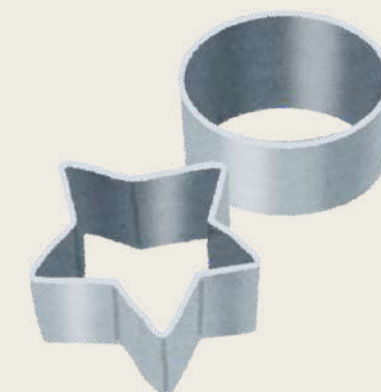
Bake in a preheated oven at 180 °C (356 °F) for about 10 minutes, or until golden and crisp.

Sweet Version

Slice dough pieces and place on a buttered and floured baking sheet.

Brush with melted butter, then dust with cocoa powder and a little powdered sugar or caster sugar.

Bake at 180 °C for about 10 minutes until lightly browned and crisp.





What about the
sauces???



✦ Sugo al Pomodoro & Cottura delle Fettuccine ✦



Ingredients:

- Extra virgin olive oil
- 1 clove of garlic
- ½ white or yellow onion (finely chopped)
- Fresh or canned peeled tomatoes
- Salt
- A few fresh basil leaves (optional)



Preparazione:

1. Heat a generous drizzle of olive oil in a pan. Add the garlic clove (whole, slightly crushed) and the chopped onion. Sauté over low heat until the onion becomes soft and translucent.
2. Add the peeled tomatoes (crushed by hand or with a fork), a pinch of salt, and stir. Let the sauce simmer gently for 30 to 40 minutes, stirring
3. occasionally.
4. You can add a few fresh basil leaves at the end for extra aroma.
5. Remove the garlic before serving.

Cooking the fettuccine:

- Bring a large pot of salted water to a boil.
- Add the fresh fettuccine and cook for about 5 minutes, until al dente.
- Drain and toss immediately with the hot pomodoro sauce. Serve with grated Parmigiano Reggiano if desired.





Butter & Sage Sauce & How to Cook the Ravioli

For the ravioli, we use a delicate butter and sage sauce. Melt unsalted butter in a pan over low heat, then add a few fresh sage leaves and let them infuse gently without burning. The sauce should be aromatic and silky. Cook the ravioli just like the fettuccine: place them in boiling salted water for about 5 minutes, or until they float to the surface and are tender. Carefully drain them, then transfer directly to the pan with the butter and sage. Spoon the sauce over the ravioli and serve immediately.



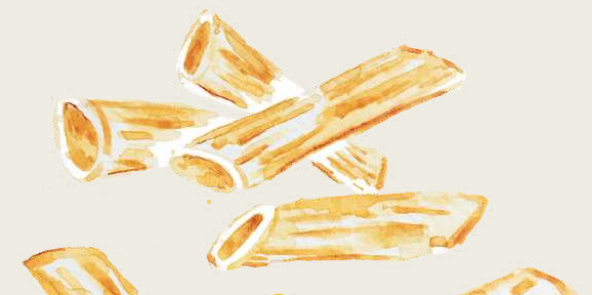


“A tavola non si invecchia”



Is an Italian saying that means “At the table, one doesn’t grow old.”

It reflects the deep value Italians place on sharing meals. The idea is that time seems to pause when you're gathered around the table with good food, wine, and company — it's a moment of joy, connection, and rest from daily life. In other words, when you're enjoying a meal with others, you're too happy to notice time passing.





If you enjoyed the class, we'd be so grateful if you could leave us a review!

It only takes a minute and truly helps us grow and keep sharing the joy of Italian cooking with others. Grazie mille!



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✦ Thank you for choosing us ✦

