

World Gourmet Summit 2004 Culinary Masterclass

The Cuisine of
Simon Humble
Tutto Béne, Melbourne, Australia

Handmade Corzetti Pasta with Lentils



Serves 4

INGREDIENTS

Corzetti Pasta Dough

1kg flour
6 whole eggs (about 400g)
40ml warm water

Lentils Sauce

50g *pancetta*, diced
100g minced pork
Dandaragan Estate Extra Virgin Olive Oil
1 celery stick, diced
½ onion, peeled, diced
2 garlic cloves, crushed
1 red chilli
30ml balsamic vinegar
400g lentils
600ml stock
Sea salt and black pepper, to taste

2 Grated Parmigiano Reggiano

Method:

1. For the Corzetti Pasta: Mix the flour and the eggs with warm water to form a soft dough. Roll the dough through a pasta machine and hand-stamp the trimmed pasta sheets with the wooden stamp as directed. Cook the pasta in salted boiling water until *al dente*. Drain the cooked pasta from the water and toss with **Dandaragan Estate Extra Virgin Olive Oil** and grated Parmigiano Reggiano (if desired).
2. For the Lentil Sauce: Sauté the *pancetta* and minced pork together with a little **Dandaragan Estate Extra Virgin Olive Oil** in a heavy-bottomed saucepan for 2 to 3 minutes. Add the diced celery, onion and crushed garlic and heat until they turn translucent, then add the chilli. Pour in the balsamic vinegar and reduce the liquid to half. Then add the rinsed lentils. Finally, pour in the stock and gently simmer the mixture for 40 minutes until lentils are tender. Season to taste with sea salt and black pepper.