

World Gourmet Summit 2003  
Culinary Masterclasses

The Cuisine of  
**Jimmy Sneed**  
The Frog and the Redneck, Virginia, USA

*Raisin and Cognac Pasta with Berries*



Serves 2

**Ingredients**

1 cup semolina flour  
1 cup all-purpose flour  
2 egg yolks  
120ml Martell Cognac  
115g California raisins  
*crème anglaise*  
fresh berries

Method

Puree the Cognac and raisins in a blender, then mix this with the rest of the ingredients by hand to form a dough ball. Let it rest for a couple of hours, then roll it out in a pasta machine and cut into strips. Poach in a light simple syrup and serve with *crème anglaise* and fresh berries.