

# HOMEMADE PASTA WITH TOMATO SAUCE



## What You'll Need

100 g flour  
1 egg  
250 g tomato sauce  
1 garlic clove or half onion  
2 tbsp olive oil  
basil  
salt  
black pepper  
sugar  
parmesan cheese

## How to make it

First of all, place the flour on the work surface forming a mountain. Digging the center a little, pour the egg and salt. Knead the ingredients for about ten minutes until a smooth dough is obtained. At this point, wrap the dough in the film for about 30 minutes.

Meanwhile prepare the sauce. In a saucepan, pour a few tablespoons of olive oil and a clove of garlic or half a previously minced onion. Let it brown until the garlic or onion is golden. At this point, pour the tomato sauce and cook for about 10 minutes. Then adjust the taste with salt, pepper and sugar if necessary. Add some basil leaves.

In the meantime, place the flour on the top and roll out the dough with a rolling pin or the pasta machine until you reach a thickness of about 1 mm. At this point, roll the dough on itself and cut the strips, more or less wide.

In a saucepan, boil some water, add the salt you like and toss the pasta. Cook for three or four minutes and drain the pasta with a colander. Season the pasta with the sauce and grated

# MEATBALLS WITH TOMATO SAUCE



## What You'll need

250 g tomato sauce  
1 garlic clove or half onion  
basil  
2 tbsp olive oil  
150 g minced meat  
100 g minced mortadella  
2 tbsp grated cheese  
breadcrumbs  
1 egg  
salt  
black pepper  
parsley  
2 tbsp milk if needed  
seed oil

## How to make it

For the tomato sauce, use the recipe described in fresh pasta.

For meatballs: In a fairly large container, knead the minced meat with mortadella, grated cheese, breadcrumbs, an egg, salt, pepper and parsley. If the dough is too hard, add a little milk.

Shape the meatballs fry them in seed oil. Then, drain the meatballs on an absorbent cloth and put them in the sauce for about 10 minutes. Allow to cool and serve.

# CANNOLI



## What You'll need

250 g sheep's ricotta  
1 tbsp cinnamon  
100 g flour  
1 tbsp lard  
2 tbsp sugar  
1 egg  
grated orange peel  
marsala liqueur  
vinegar  
salt  
Seed oil  
icing sugar  
chocolate drops

## How to make it

To prepare the cannoli you need the well-drained and sifted sheep's ricotta. First you must sift flour and cinnamon, sand with lard, add sugar and grated orange peel, an egg, a pinch of salt, a little vinegar and marsala. Knead all the ingredients and place in the refrigerator for thirty minutes wrapped in transparent film. Then, roll out the dough thinly and make 10 cm diameter discs. Roll the disc over the barrel and close the disc by wetting the two flaps with a beaten one. Fry the cannoli in hot seed oil. Finally, wait until the shells are cold and fill with the ricotta previously mixed with icing sugar, cinnamon and chocolate drops

## ABOUT YOU

THANK YOU FOR COOKING WITH US!

If you enjoyed this **experience**, please take the time to write us a **review** on TripAdvisor.

This would help the entire Mamma Corleone's family.

We hope you will continue to cook **sicilian recipes**. You can find all Mamma Corleone's recipes in our website so you can get them everywhere in the world!

Also, if you need us for any **information or tips** about cooking, we will be always available for you at:

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## ABOUT US

Mamma Corleone is a **family business** which mission is to share with other cooking lovers their passion and knowledge about sicilian food and taste.

To enhance this value, a real **Mamma Siciliana** drives Mamma Corleone's kitchen, in the heart of the old town, very close to the Cathedral of Palermo.

Infact, Maria Pia is a real Sicilian Mamma, mother of 4 that has an authentic and true experience in cooking **traditional sicilian dishes** and her cooking abilities are very popular among her friends and Mamma Corleone's guests.

Mamma Corleone is not just a cooking class, it is an **authentic experience** to meet locals, learn to cook some traditional dishes and enjoy a meal with a glass of wine.