



**SAFFRON TONNARELLI WITH
SMOKED EEL AND SQUID**
SERVES 4

Pinch of saffron threads
300g '00' pasta flour
1 egg yolk, plus 2 eggs
1/3 cup olive oil
2 cloves garlic, thinly sliced
1 small chilli, seeded, finely chopped
300g baby squid, cleaned, thinly sliced
2 tablespoons dry white wine
1/2 cup prawn or fish stock
100g smoked eel, cut into 1cm pieces*
20g butter
1/2 cup chives, cut into 2cm pieces
1/3 extra virgin olive oil

For pasta, soak saffron in 20ml hot water for 10 minutes. Mound flour on a work surface and make a well in the centre. Whisk yolk, eggs, saffron and a pinch of salt, then pour into the well. Gradually mix in flour with your hands and knead for 8–10 minutes until smooth and elastic, adding extra flour if sticky. Shape into a ball, wrap in plastic wrap and rest for 1 hour.

Divide dough into 4. Flatten one portion with a rolling pin to 3mm thick and 12cm wide, then feed through a pasta machine, starting at the widest setting (1). Repeat 3 times, narrowing the setting until you reach 4. Dry sheets on a tea towel for 10 minutes, then cut on the narrowest attachment.

Heat oil in a frying pan over medium heat, add garlic and chilli, and cook until soft. Add squid and cook for 2 minutes. Add wine, simmer to evaporate, then add stock and cook until almost evaporated. Add eel and butter, combine well, then stir in chives.

Meanwhile, cook pasta in plenty of boiling salted water for 30–60 seconds. Drain, toss in pan with the sauce then season. Serve drizzled with a little oil.

* From fishmongers and delicatessens.



CHEF'S CHOICE

Create meals fit for a chef – all it takes is a simple, flavoursome recipe and Chef Inox premium cookware

Good cookware is something that many people go a lifetime without, but, if cooking is a passion for you, it's something worth investing in.

As stovetops don't disperse heat evenly across pans, inferior products can affect the outcome of all your culinary efforts. It's important, therefore, to use high-quality cookware.

Giovanni Pili (pictured left), of Pili at Freshwater, Sydney, uses Chef Inox pots and pans at his *Sydney Morning Herald Good Food Guide 2008* two-chef's-hat restaurant: "Chef Inox is one of the best cookware ranges I've ever used. It's so good I use it in my restaurant kitchen as well as in my home."

Chef Inox cookware efficiently conducts and retains heat. It stops food burning in a particular spot in

the pan, doesn't demand constant supervision and provides the consistent cooking conditions needed to help transform your hard-sought ingredients into meals fit for a chef.

Chef Inox has been used in restaurants for 35 years and now, after fine-tuning its range for the needs of the home cook, the company has released a selection of cookware that makes the tools of a professional kitchen accessible to the domestic market. From frying pans to steamers, each product upholds Chef Inox's commercial quality in durability, heat conductivity and heat retention.

Giovanni says, "It's exciting to see such a high-quality product in the retail market. It's a product any professional chef would be impressed with."



Chef Inox cookware is available at David Jones and leading homeware retailers. See in store for details.

chef Inox
the professional's choice