

**Shape of things to come.** Ravioli cutter, £32, johnlewis.com



**Light work.** Masterclass steel and nylon strainer, £12.99, wayfair.co.uk

**Mamma's kitchen.** Print, £13.56, etsy.com/shop/venetiasmidcentury



**Cook and drain.** Jamie Oliver by Tefal stainless steel pasta pot, £80, johnlewis.com

**Pourfect!** Oil can drizzler, £11.99, kitchencraft.co.uk



**Crank it up.** World of Flavours stainless steel pasta maker, £23.99, wayfair.co.uk



**Small, medium, large.** Olive wood spaghetti measure, £9.99, kitchencraft.co.uk



**Get fresh.** Kilner pasta sauce maker set, £37.50, johnlewis.com



## Homage to homemade

Have you ever made your own pasta? It sounds daunting but it's easier than you think. Homemade is a cut above, and you don't need a pasta maker for a rustic ravioli and more. If you have flour and eggs, you can whip up a batch of silky goodness; then add your filling or sauce and garnish with intense satisfaction, as you serve up a feast made with love and a little added time.

Enjoy simply like the Italians, tossed in olive oil with a sprinkle of Parmesan, or with a fresh sauce, filling or pesto. Buon appetito!

**Let's eat!** Nona salad bowl, £30; yellow deep pasta bowl, £12, both habitat.co.uk




**Before, during and after.** Filippo Berio organic balsamic vinegar, £3.99; UFC Refresh 100% watermelon juice, £3.99; Filippo Berio organic pesto, £2.49, all ocado.com; Starlino rosé Italian aperitivo, £25.86; Starlino arancione Italian aperitivo, £25.86, both amazon.co.uk; Heinz salad dressing spray, £1.99, groceries.asda.com; Oatly vanilla ice cream, £4.20, ocado.com



**Say cheesy!** Parmesan slicer, £20, amara.com

**Blogger spotlight**



*Paola Maggiulli's obsession with Italian food began at around the time her father sold his Italian deli in London. It was only then, says Paola, that she realised just how much she loved and missed the cuisine that was so central to her family life.*

*Embracing her roots, she set up a food stall before becoming a chef and blogger. Paola offers supper clubs and cooking experiences, including online classes. Find out more and try her recipes at [thetinyitalian.com](http://thetinyitalian.com)*

## GIVE IT A TWIRL *Fill your heart with one of the world's most loved foods*



- 1** *Pasta Grannies* by Vicky Bennison (Hardie Grant, £20)
- 2** *Gennaro's Pasta Perfecto!* by Gennaro Contaldo (Pavilion Books, £18.99)
- 3** *The Long & The Short Of Pasta* by Kate and Giancarlo Caldesi (Hardie Grant, £20)
- 4** *Pasta-topia* by Deborah Kaloper, illustrated by Alice Oehr (Smith Street Books, £14.99)