"1.5kg centre cut beef tenderloin (fillet), trimmed

Extra-virgin olive oil

Salt and freshly ground black pepper

12 thin slices prosciutto

6 sprigs of fresh thyme, leaves only

2 tbsps dijon mustard

Flour, for rolling out puff pastry

500g puff pastry, thawed if using frozen"

"In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 teaspoon salt, pepper, and 2 tablespoons parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and 1/2 teaspoon salt."

"Pizza Dough: Makes enough dough for two 10-12 inch pizzas

1 1/2 cups (355 ml) warm water (105°F-115°F)\n

1 package (2 1/4 teaspoons) of active dry yeast\n

3 3/4 cups (490 g) bread flour \n

2 tablespoons extra virgin olive oil (omit if cooking pizza in a wood-fired pizza oven)\n

2 teaspoons salt

1 teaspoon sugar"