

TORTELLINI



Ingredients

THE PASTA

1 cup of plain flour per person
1 60gr egg per cup of flour
Good pinch salt
Splash of olive oil

THE TOMATO SAUCE

1 x 400gr can of whole tomatoes
1 teaspoon capers
4 large garlic cloves crushed
½ cup of white wine
Zest of ¼ lemon
2 tablespoons olive oil
1 tablespoon butter
Cracked pepper

CHORIZO FILLING

3 fresh chorizo sausages
½ tablespoon smoky paprika
2 cloves garlic crushed

CRAB FILLING

250gr crab meat
1 sprig fresh dill
2 tablespoons of breadcrumbs or almond meal
1 large fresh egg

4 serves

Who doesn't like fresh pasta!

Here are my two favourite fillings, but you can fill them with whatever you like. Just remember to make a complimentary sauce for them. I will be providing a bunch of filling and sauce alternative in my cook book.

METHOD

To make the pasta I use a mixer as you know, but you can do the traditional thing and make it on the bench if you have to. In the mixer add the flour, salt and oil and mix with the dough hook until everything is mixed in. On a low speed, add the eggs and mix until it comes together as a dry dough. Usually takes about 10 – 15 minutes. If it looks wet, then add some flour.... Once it has come together split the pasta into two blocks ready for rolling out.

CHORIZO

In a bowl, squeeze the chorizo sausage out of their skins... add the paprika and garlic and mix together using your hands. Set aside in the refrigerator

CRAB

Prepared crab is fine... fresh is best but this will take some patience (and a few glasses of wine). In a bowl add the crab, dill, crumbs and egg. Using your hands mix the filling and set aside in the refrigerator.

TOMATO SAUCE

Using a potato masher, mash the tomatoes into a pulp. It can be as fine or coarse as you prefer. Add the crushed garlic, lemon zest and set aside. Best to do this an hour or so before cooking so that the flavours can develop.

In a heavy bottomed pan, add the butter and olive oil and heat it up to take the chill from it. Add the capers and cook for a minute until you can smell the caper aroma. Pour in your tomato sauce and cook for 5 minutes, just enough to take the rawness from it. Add the wine, bring to the boil and cook until it forms a loose sauce. Approx 5-7 minutes. Add any juice from the crab if there is any!

Roll out your pasta and cut them into min 4 inch rounds. Use a large teaspoon of filling for each and fold them as we learned in class. Set them aside on a bed of polenta. Make sure they don't touch or stick together. Cook in boiling water for 7-10 minutes as you like your paste. Drain into the hot tomato sauce and let

them absorb the sauce for 5 minutes. Season with loads of cracked pepper.

Serve with a sprig of parsley and a splash of olive oil to give the dish some shine.

Remember to taste as you go with your sauce and adjust your seasoning as you require.

Enjoy this with a chilled glass of pinot gris or a tempranillo.