



Fresh Pasta with Tomato and Chilli sauce

Servings: 4

Prep Time: 1hr

Cook Time: 12min

Ingredients

PASTA

- 200g wheat cake flour
- 2 Extra-large free range eggs

FILLING

- Chevre Cheese
- 6 ml basil pesto

SAUCE

- 1 X 390g pasta sauce - tomato and chilli
- Parmigiano Reggiano
- Fresh Basil Leaves to serve

Directions

1. Sift the flour into a pile on a work surface. Make a well in the centre and crack the egg into it.
2. Using your fingers, break the egg up and mix into the flour slowly incorporating the flour from the sides until you have a dough. You can use a food processor or mixer instead. Knead the dough until smooth. This takes 6 – 10 minutes.
3. Using a rolling pin, roll out the dough. Fold and re roll several times until you can roll the dough to 1 mm thick. You can also use a pasta machine to roll the dough. Using a round scone cutter cut circles in the pasta.
4. Place a small spoonful of filling on the centre. Fold pasta over to make a half circle. Take the two corners and press together folding the back over to form a pirate's hat shape. Continue until all filling and pasta has been used up.
5. Follow the instructions on the Pasta Sauce packaging to make the tomato and chilli sauce.