



## BEETROOT, BUTTERNUT AND GOAT'S MILK CHEESE TORTELLINI

### Pasta dough

In a mixing bowl, stir together flour and salt with a fork and form a well in the centre. In another bowl, lightly beat eggs and whisk in beetroot purée. Pour this into the well in the dry ingredients and mix with a fork, slowly bringing some flour into the centre until it starts to get clumpy. Thereafter, use your hands and start to bring the dough together into a ball. Knead for 5 minutes, then cover and leave to rest for about 20 minutes.

In a mixing bowl, mix cheese, Parmesan, butternut, nutmeg, salt and pepper; set aside.

### Filling

To make the tortellini, roll out the dough with a pasta machine. Roll and fold the pasta a few times through the widest setting; this will help to strengthen the gluten and give the pasta a nice mouthfeel. Continue to roll through to the narrowest setting.

Cut the dough into circles or squares with a cookie cutter, place a spoonful of filling in the centre and fold over one half over the filling. Press around the filling with your fingers to seal, making sure there are no air bubbles inside. Then, to fold into tortellini, bring together two corners around your little finger and pinch them together. Boil in salted boiling water for 3 to 4 minutes.

While this is cooking, melt butter in a pan over low heat. When the butter is foamy, add sage leaves (making sure they are dry, otherwise the oil will splatter). Drain pasta and stir into the melted butter in the pan. Serve with grated Parmesan. Garnish with vegetable crisps (page 185) and thinly sliced beetroot.

Serves 6-8

400 g 00 flour  
pinch of salt  
3 eggs  
100 ml puréed beetroot

300 g goat's milk cheese  
70 g grated Parmesan  
200 g roasted butternut, diced  
pinch of ground nutmeg  
salt and ground black pepper  
pat of butter  
8-10 sage leaves  
grated Parmesan, to serve