

Colourful Pasta

@ 7pm Wednesday 8th July 2020

Ingredients:

Vegan Egg Replacement – prepare beforehand
60 gr of a leafy green - spinach/watercress or rocket,
or cooked beetroot.

A Blender

Pasta

1 tbsp Spice: choose ones with colour such as paprika,
turmeric or cocoa powder

1 egg

Dough

1 large egg

75 gr 00 flour

25 gr semolina

Mini cookie cutters

A large pan of boiling water

Your favourite pasta sauce

Serve with your favourite pasta sauce or chop some
vegetables, I like more leafy greens, tomato, spring
onion, a bit of butter and a pinch of sea salt.

If you are using cocoa powder in the pasta it goes
really well with a nice beef ragu.

Method:

Beforehand (if making vegan pasta)

Steam greens and as soon as wilted put it in a blender
and purée it.

Pasta Dough

For Vegan Pasta replace the egg with the purée

Or add 1 egg, mix the egg with the green purée and
double the amount of flour and semolina

1) Mix everything together and knead until you have a
dough that doesn't stick to your hands.

2) Cover the dough with a damp cloth.

3) Roll out using a pasta machine or a rolling pin

Dish

Cook the pasta in a large pan of boiling water for a
few minutes until slightly Al Dente

Warm up the sauce

Combine sauce and pasta. Spoon onto plate and
decorate before serving.