



Home made pasta with pepperonata and pine nuts

Serves 4

Ingredients

Pasta dough

400g 00 flour
4x eggs
salt.

Pepperonata

80g olive oil
2x onions finely sliced
2x small red capsicums
2x green capsicums
2x yellow capsicums
2x cloves garlic
3x roma tomatoes
1 t balsamic vinegar
½ cup kalamata pitted olives
1x stem oregano
2 tb pine nuts toasted.

Method

Pasta dough

- Combine flour and salt, make a well in the center.
- Add eggs into the well and incorporate into the flour until all combined.
- Knead until it becomes an elastic smooth dough.
- Cut the dough into 4 portions, roll or press out flat.
- Using a pasta machine starting on the widest setting, roll the dough through. Ensure dust each length with flour to stop it sticking.
- Laminate by folding each end of the pasta into itself like a book.
- Continue rolling until you reach the second last setting.
- Cut into desired shapes, spaghetti, linguini or pappardelle, using the appropriate cutting attachment.

Pepperonata

- Heat oil in a large saucepan over medium heat.
- Add onions and cook until softened, add capsicums and garlic, cook stirring until soft.
- Add tomatoes, balsamic vinegar and olives and cook for a further 8 minutes.
- Stir in oregano and season with salt and pepper on top.
- Boil pasta in salted water and drain when its tender.
- Top pasta with pepperonata and pine nuts.