

Chestnut Pasta

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This homemade pasta recipe is perfect for dinner parties - chestnut puree and spices including nutmeg and black pepper add bags of flavour to the pasta from the inside out. Serve with a simple butter or oil sauce - we've given you a delicious sauce to try out below.

Ingredients:

60g tipo 00 flour
120g wholemeal flour (use strong flour)
150g chestnut puree, unsweetened
125ml warm water
4 egg yolks
2 tbsp. extra-virgin olive oil
1/2 tsp. salt
1/4 tsp. each nutmeg and black pepper

120ml extra-virgin olive oil
5 garlic cloves
Small handful grated parmesan cheese

Directions:

1. In a large bowl combine the flour, wholemeal flour, salt, nutmeg and pepper. Make a well in the centre of the flour. Beat the egg yolks and olive oil and pour into the well in the centre of the flour. Combine the water and chestnut puree together and pour into the well. Gradually bring the flour into the wet ingredients in the centre of the flour, using a fork, mixing until the ingredients are combined. After a while, you'll need to use your hands. Knead the pasta for ten minutes until smooth, then place under a damp cloth.
2. Dust your work-surfaces with tipo 00 flour. Pull off a piece of the dough and roll until 2mm thick using either a rolling pin or by putting it through a pasta machine. Leave to dry slightly, then cut into 1/2cm strips using a sharp floured knife or by putting it through the pasta machine. Leave to dry on a pasta dryer or on a wooden hanger for 20 minutes.
3. To cook the pasta, drop into a pan of boiling salted water. Boil for 4-5 minutes until cooked but still al dente. Drain.
4. To make the sauce, wrap the garlic cloves in a piece of foil and drizzle with little oil and salt. Cook in a 200C oven for 20 minutes or until soft. Squeeze the garlic cloves out into a bowl, whisk with the olive oil and parmesan cheese and pour over the cooked pasta. Toss to coat and season with salt and pepper to taste.

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