



Fresh Beetroot Pasta

Serves: 8

Fresh from the garden: eggs, beetroot

Equipment:	Ingredients:
Knife Chopping board Alfoil Baking tray Food processor Plastic wrap Rolling pins Pasta Machine Frypan Large Saucepan Colander	1 large beetroot 1 tablespoon olive oil 2 ¼ cups Plain Flour 3 eggs Pinch of salt ¼ cup olive oil 2 cloves garlic, crushed 1 tablespoon capers, rinsed and chopped 2 tablespoons chopped dill 100 grams feta

What to do:

1. Preheat oven to 180°C. Trim beetroot leaves' leaving about 4cm's attached to bulb. Wash beetroot well and wrap in alfoil. Bake for approximately 1 hour or until beetroot is fork tender.
2. Allow to cool. Peel beetroot, discard skins. Place beetroot into food processor, add 1 tablespoon of olive oil and pulse until smooth. Add a little more olive oil if mixture is too thick.
3. Place flour and salt into food processor. With motor running add eggs and mix until somewhat combined. Add beetroot puree. Continue mixing until a ball has formed. Scrape the edges of the bowl as necessary. If mixture is too "wet" add additional flour and if it is too "dry" add more beetroot puree.
4. Turn dough onto floured board and knead until dough is elastic. Wrap your dough in plastic wrap. Transfer to refrigerator to rest for at least 30 minutes.
5. Cut it into four equal sections. Flatten the dough, using rolling pins begin to roll and fold the dough. Then pass the dough through the pasta machine until it's to your desired thickness {will depend on the type of pasta shape you are making}. Next cut it using the attachment of your choice.
6. Prepare pasta dressing- Heat ¼ cup olive oil in fry pan, add garlic and capers. Cook gently until golden brown. Add dill, salt and pepper. Remove from heat.
7. Place a large saucepan of water onto boil. Add pasta and cook for approximately 2-3minutes until al dente. Drain. Return to saucepan and gently stir dressing through. Place onto serving plate and crumble over the feta.