

Beetroot Tagliatelle Pasta

Season: Any

Type: Main or Starter

Difficulty: Medium

Serves: About 10 or 30-40 small tastes

Recipe source: Sally Freeman, Mount Eliza Primary School SAKG

From the garden: Eggs, Beetroot

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Large Saucepan or stockpot (at least 3-5 litres) • Small Saucepan • Food Processor • Pasta machine • Mixing bowl • Cling wrap • Baking trays • Baking paper • Serving bowls 	<ul style="list-style-type: none"> • 1kg Pasta flour (bread flour is fine) + extra to dust • 5 eggs (at room temperature) • 3 teaspoons of salt • 1-2 small Beetroot (or one medium)

What to do - dough:

- Wash the Beetroot thoroughly and chop the leaves and root off, cut into quarters and boil for about 20 minutes, drain but keep some of the liquid.
- Puree the beetroot in the food processor until smooth (scrape down sides with a spatula if required).
- Pour the flour into the processor with the salt and the eggs.
- Blitz for a minute or two until it comes together from a breadcrumb consistency to a ball of dough. If needed add a little flour or some of the beetroot liquid to adjust.
- Tip mixture onto the bench and knead for a few minutes.
- Separate into about 10 balls and wrap in cling wrap.
- Dough should rest for about an hour.

What to do – rolling out pasta:

- Put large pot of water on to boil
- Make sure pasta machine is secured carefully to the bench
- Flatten portion of dough by hand into a rectangle and dust lightly with flour, dust the rollers
- Adjust the rollers to the widest setting (0) and roll through, then fold in half and roll through again 5 times.

- Reduce the rollers to the next setting (1) and roll through 4 times folding each time, then adjust to the next smaller setting (2) and roll through 3 times, then twice on (3) and once on (4). Keep dusting the dough lightly with flour to keep it from sticking.
- The dough should be very long and about 1mm thick – you can cut the length in half if it is difficult to handle.
- Now dust the tagliatelle cutting roller and roll the pasta through to cut it. Lay out on the baking tray with baking paper on it and make sure it is well separated.
- Finally to cook put a couple of portions into a large stockpot of boiling water for about 2 minutes until done. It should float when done. Repeat until all batches are cooked.