



HOMEMADE PASTA AND BELAZU PESTO

Fresh and silky homemade pasta is a touch of luxury, yet surprisingly more simple than you may think. Flavour with Belazu's authentic Italian Oak Smoked Paprika & Tomato Pesto and top with grated Parmesan. Season with black pepper and finish with a handful of fresh rocket.

Prep time 10 minutes | Cook time 2 minutes | Serves 4

6 Old Cotswold Legbar eggs

400g Tipo 00 pasta flour

Either Belazu Oak Smoked Paprika and
Tomato Pesto or Traditional Genovese
Pesto

To finish:

Fresh rocket

Parmesan

Black pepper

Food processor

If using a food processor, crack in the eggs and tip in the pasta flour. Pulse a few times until it comes together like thick breadcrumbs. If it's looking quite dry add a tiny splash of water or olive oil and pulse a couple more times.

By hand

If you're making the dough by hand, make a mound of flour on a clean work surface and then make a well in the flour. Crack the eggs into the middle and use a dinner knife to incorporate the flour gently into the centre and whisk it into the eggs. Continue mixing in the flour and then use your hands to combine everything together and form a rough dough.

After which ever method you chose to use, tip the dough out on a clean work surface and knead well for a few minutes until it feels springy and quite firm. Shape the dough into a disc and wrap in cling film, and then place in the fridge to rest for around an hour.

If it's feeling a little dry just sprinkle over a little water or olive oil and start kneading. Knead well for a few minutes until the dough feels springy and quite firm. Shape into a disc and wrap in cling film, and then place in the fridge to rest for around an hour.

The dough is now ready for you to roll and shape as you desire. Cook the fresh pasta in boiling salted water for 2 minutes, then drain it (reserving a little of the cooking water) and add it to a large bowl.

Finally, flavour with either, Belazu Oak Smoked Paprika and Tomato or Traditional Genovese Pesto. Finish with grated Parmesan and a sprinkling of black pepper, and top with fresh rocket too.



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