

ARTICHOKE PASTA WITH CAPERS AND WHITE WINE CREAM

Pasta dough

Combine all the ingredients in a food processor and knead. Cover the dough in cling wrap and leave to rest for at least 30 minutes.

Roll out the dough using a pasta machine up to the second-last setting and cut into the shapes required. Bring salted water to the boil and prepare an ice bath. Blanch pasta for 2 minutes or until it floats, then immediately place in the ice bath. Drain, then toss pasta with a little olive oil and put it in an airtight container.

Capers and white wine cream sauce

Sweat onion and garlic in butter and oil for 4-5 minutes or until onion turns translucent. Add wine and Worcestershire sauce, and cook for another 5 minutes or until the liquid has reduced by half. Lower the heat and add cream, capers, artichoke hearts and seasoning. Simmer for 10-15 minutes.

Bring a pot of water to the boil, add pasta and cook for 2 minutes, then strain and add to the sauce. Finish with basil or parsley and grated Parmesan.

Serves 4-6

550 g cake wheat flour
6 egg yolks
4 whole eggs
15 ml olive oil
15 ml water
a little extra olive oil

1 small onion, chopped
3 garlic cloves, minced
60 g butter
30 ml olive oil
60 ml white wine
dash of Worcestershire sauce
500 ml cream
60 ml capers
16 artichoke hearts, quartered
salt and pepper
4 portions blanched pasta
handful of basil or parsley, chopped
200 g Parmesan, grated

