

Fresh Squash Pasta

A simple recipe to produce gorgeous fresh pasta from our friends at Hewood Organics

Serves: 2

Prepare: 20 Minutes

Cook: 10 Minutes

Difficulty: easy



Ingredients

- roasted Squash (around 2 cups) - pictured is Butternut squash, though Turban, Musquee de Provence, and Jack o'Lantern would all work. You want to choose a variety that is quite waxy and without a high water content.
- 1 egg
- strong flour

Method

1. Mash the roasted squash and mix with egg and flour until a dough is formed.
2. Add flour as needed for the dough not to stick to your surface. Knead the dough for ten minutes and rest in the fridge for around 2 hours covered with plastic (a great way to reuse any plastic wrap waste you have) or a damp cloth.
3. Once rested, separate the dough and run through a pasta maker or use a rolling pin to roll the dough as thin as you can.
4. Use however you wish and boil in very salty water until the pasta floats to the surface.
5. You can use the pasta to make tortellini, filled with organic feta and spinach, but we should warn you, tortellini is almost an all-day affair!