



Nettle Tagliatelle with Cherry Tomatoes and La Dame

Ingredients for 6 servings: Preparation time: 30'

Cooking time: 5'

For the dough:

Plain Flour 500g

Stinging Nettle (blanched, squeezed) 80g

Eggs 4n

Preparation:

(Preparation time: 10; resting time: 20')

- Place the flour on a tray or marble surface and make a well in the middle.
- Break the eggs, blend them with the nettle and pour the mixture in the middle; mix well, adding the flour a little at the time.
- Knead until the dough results smooth and homogeneous.
- Wrap it in plastic and let it rest for about 20 minutes.
- Roll and cut it into tagliatelle shape.

For the sauce:

Cherry tomatoes, quartered 2 punnet

Garlic, crushed 2 cloves

Bay Leaf 1n

Barossa Valley Cheese Company "La Dame" 120g

Basil, torn 6 leaves

Extra Virgin olive Oil

Salt, pepper

Preparation:

(Preparation time: 10')

- Heat up the oil in a sauce pan with garlic and Bay leaf.
- Add the cherry tomatoes and cook for 4/5 minutes.
- Season with salt and pepper
- Cook the pasta in plenty of salted boiling water; strain the pasta "al dente" and toss it into the sauce with fresh basil and extra virgin olive oil.
- Serve immediately with freshly grated "La Dame".

Compliments of the Chef,
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