



Vegetarian



Difficult



1 hr – 1 hr and 30 mins

# Filled Pasta Three Ways

SERVES: Dough plus 1 filling serves 4

PREPARATION TIME: 1 hour

COOKING TIME: 5 minutes

## Ingredients

- 300g 00 grade flour, plus extra for kneading
- 100g semolina flour
- 3 whole eggs
- 4 egg yolks
- 2 tbsp Filippo Berio Classico Olive Oil

## Method

1. In a large bowl, mix the flour and semolina flour together.
2. Make a well in the flour mix and place the whole eggs, egg yolks, Filippo Berio Classico Olive Oil and 2 tbsp cold water into the well, then mix together with a fork.
3. Begin drawing the flours into the liquid mix until fully incorporated and it forms a dough.
4. Transfer onto a floured work surface and begin kneading the dough

until smooth. Add more flour or water if the dough is either too stiff or too wet.

5. Once smooth, wrap in cling film and leave to rest for a minimum of 30 minutes.
6. Once the dough has rested, cut the dough in half to work in two batches and flour a surface. Using a rolling pin, roll until thin enough to fit through the thickest setting on the pasta machine.
7. Roll through the machine on each setting once until you get to the last but one thickness. Stop and cut the dough into 2 equal pieces.
8. Brush one side of rolled dough with water and then place teaspoons of the filling on the dough, leaving space between each one.
9. Place the other piece of dough on top and cut a square shape around each filling using a cutter or knife.
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