



Vegetarian



Medium



15 – 30 minutes

Potato and Leek Pasta Filling

SERVES: Dough plus 1 filling serves 4

PREPARATION TIME: 5 minutes

COOKING TIME: 25 minutes

Ingredients

- 2 tbsp Filippo Berio Mild & Light Olive Oil
- 2 leeks, thinly sliced
- 2 medium waxy potatoes, peeled and diced
- 50g parmesan cheese
- 1 egg, lightly beaten

Method

1. Heat the Filippo Berio Mild & Light Olive Oil in a large frying pan, add the leeks and potatoes and fry on a low heat for 2 minutes.
2. Cover with salted, boiling water, bring to a boil and then reduce to a simmer. Cook for 15-20 minutes until the potato is tender. Strain the pan, keeping the water.