



## SOFT GOATS CHEESE & ZUCCHINI TORTELINNI, CAPSICUM SUGO

### INGREDIENTS

Tortellini	Capsicum Sugo
2 Zucchini's grated	4 Red Capsicums halved & seeded
1 Onion fine diced	3 Tomatoes halved
1 tsp crushed Garlic	3 Garlic cloves
100g Spinach sliced thin	1 Chilli halved & seeded
½ bunch basil sliced	100ml Water
200g hard goats cheese	Pasta
1 Lemon juiced	700g OO Flour
¼ tsp Nutmeg	½ tsp Sea salt
Rocket for garnish	4 Eggs
	9 Egg yolks
	100g Semolina

### METHOD

Pasta- mix altogether & rest for 20 minutes

Tortellini- sauté onion, garlic, & zucchini in butter then fold through spinach, basil, lemon, nutmeg & goat's cheese, season & taste

Capsicum Sugo- put all ingredients together in a oven tray turn oven to 130 cook for 1 hour puree season & taste

Assemble- roll pasta out to the thinnest setting pipe filling on top, cut into circles around mixture, brush with egg mix fold in half, bring both edges together & press together sit on a lightly floured board set in coolroom for 1 hr. Heat water add oil & salt, when boiling add tortellini's cook for 5-7 minutes

To Serve- sit tortellini's in centre of bowl drizzle with sauce garnish with dressed rocket

