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Handmade Linguini with Pepperonata, roast artichoke and kalamata olives

Crowne Plaza

Bradd Johns

Ingredients

4x artichokes halved
6x black kalamata pitted by hand

Pepperonata:

6 red, 6 green and 6 yellow capsicums, roasted, peeled and deseeded
6 red onions sliced
4 cloves of garlic, shaved
1 bunch flat-leaf parsley, leaves picked
200ml red wine vinegar
400ml white wine
1kg ripe tomatoes chopped

Method

Pepperonata:

Put the onions in a saucepan. Gently sweat until transparent (not brown) to develop the natural sugars, add the garlic and sweat for a further 5 mins.

Slice capsicum into 1cm strips and sauté in the pan for a minute, add the white wine and red wine vinegar and reduce to almost nothing.

Next add the tomatoes and cook down for approximately 30mins until a rich sauce consistency is achieved finish with parsley and adjust seasoning with salt pepper and sugar.

Pasta:

Free-range egg yolks (approx. 16)
00 flour (approximately 500g-1kg)
Olive oil

Start with your flour in the mixer, say 500g, put in a squirt of olive oil, then add egg yolks until the mix binds into a firm ball. Wrap the pasta in cling film and allow to rest in the fridge for 30mins before rolling into sheets.

Roll out with a pasta machine to number 1, blanch and refresh straight away before portioning into 190g batches

To serve, colour artichokes in the pan with a little olive oil, add the pepperonata and bring up to heat.

Re-blanch pasta in a big pot of boiling, salted water. Add to the pan and stir through finish with a handful of flat leaf parsley.