

Buckwheat Pasta 'Maltagliati' with Cabbage, Sage and Potatoes

Use kale and rainbow chard

instead of cabbage

SERVES 6 Buckwheat pasta is easy to make and very different from pasta made from all-wheat flour. Owing to the lack of gluten in buckwheat flour, this pasta is very tender and inclined to tear. This doesn't matter as the 'maltagliati' of the title means 'badly cut' in Italian. It is worth taking the trouble to find Italian taleggio or fontina cheese as they add an authentic flavour to the dish.

EXTRA EQUIPMENT
food processor
hand-cranked pasta
machine
pasta cutting wheel

fine semolina
100 g unsalted butter
4 cloves garlic, bruised
12 sage leaves
salt
300 g waxy potatoes, cut into
bite-sized pieces
300 g cabbage, cut into bite-sized pieces
100 g taleggio or fontina, coarsely grated
or chopped (it is difficult to grate these
soft, squashy cheeses)

50 g parmesan, grated
freshly ground black pepper

BUCKWHEAT PASTA

175 g buckwheat flour
125 g plain flour
3 large free-range eggs
½ teaspoon salt

Make 1.5x

USE MOZZARELLA

To make the buckwheat pasta, process all ingredients in a food processor until dough comes together in a ball. Remove and wrap in plastic film, then leave at room temperature for 20 minutes.

Spread a dry tea towel near a pasta machine and dust it with fine semolina. Cut pasta dough into 3–4 pieces. Set rollers on machine to the widest setting and pass dough through. Fold it in 3, turn it 90 degrees and roll it through again. Go to the next-thickest setting and pass dough through, repeating this process another 3–4 times. If pasta lengths are too long it is more likely to stick or tear. Keep rolling pasta this way until you reach the third-last notch only. Spread lengths on semolina-dusted cloth and leave to dry while you prepare the other ingredients.

Preheat oven to 100°C and put an ovenproof serving dish inside to warm.

Heat butter, garlic and sage in a small non-stick frying pan over medium heat. When butter is golden brown, pour it through a fine strainer. Set aside strained butter and sage leaves, discarding garlic and other solids left in strainer.

Bring a large saucepan or pasta pot of lightly salted water to the boil over high heat and cook potato for 5 minutes. Add cabbage and cook for another 5 minutes.

Cut pasta sheets into rough diamond shapes with a sharp knife. Cook pasta in saucepan with cabbage and potato for 2–3 minutes or until al dente.

Drain saucepan contents in a colander in the sink and give them a good shake. Tip into heated serving dish and immediately pour over garlic-scented butter, scatter with chopped and grated cheeses and scatter over sage leaves. Toss well to mix and season with pepper. Serve at once.