

Fettucine with Lemon and Red Vein Sorrel

Pasta

- 400gm flour
- 2tsp salt
- 4 eggs

Sauce

- 2 Garlic Cloves, Minced
- 1 onion, Coarsely Chopped
- 20 red vein sorrel, sliced
- The zest of 1 lemon
- The juice of 1 lemon
- 1-2 tbsp. Parsley, Chopped
- $\frac{3}{4}$ cup EV Olive Oil, plus 1 tbsp.
- $\frac{1}{2}$ tsp. Salt and Freshly Ground Black Pepper
- 2 tbsp. Parmesan Cheese
- $\frac{1}{2}$ cup edible petals or rocket flowers.

Instructions:

1. Bring a large pot of salted water to boil (about 2 tsp of salt per 10lt water)
2. Fetch the ingredients and prepare
3. *To make PASTA; Combine flour and salt in a medium bowl, make a well in the centre. Crack the eggs into a small jug and pour into the well in the centre of the flour. Use your fingers to bring the flour and egg together. Mix until the dough becomes quite springy.*
4. Tip the dough onto a clean dry bench and knead for 10 minutes. Wrap in plastic and rest in the fridge for half hour.
5. Meanwhile, heat a large frypan over medium heat. Heat the 1 tbsp. of olive oil and add the garlic to the pan, heat until fragrant about 30 seconds, then add the onion.
6. Cook the onion until softened about 4-5 minutes.
7. Bring the dough back out of the fridge and work it a little to help it become malleable (softer) then cut into 4 equal pieces. Using a rolling pin flatten the dough into a rough square. Keep covered with a DAMP TOWEL.
8. Fit the pasta machine onto the table and begin to feed the pasta through on the largest setting. Turn the pasta 90o and put through the pasta machine again.
9. Move the setting up no more than 3 at a time, so from 0>2>5>7 (7 is the thinnest pasta) and keep running the pasta through until it has tripled in length.
10. Cut the pasta into two pieces so it isn't too long. Dust the pasta and bench tops with semolina and lie flat on the bench while you cut the first half into fettucine strips (about 1 cm) using the attachment. You may need to work in pairs.

11. Hang the strips over the clothes airer which has a tablecloth set underneath it. Cook the fresh pasta for a few minutes in boiling salted water.
12. Use tongs to place the cooked pasta into the large frying pan with onions and add the olive oil, lemon zest, lemon juice. Add red vein sorrel and parsley and toss to coat the pasta and then season with salt and pepper to taste and sprinkle with the edible flowers.