

# Fettuccini with Sweet Potato, Sage and Goats Cheese

Ingredients	Equipment
<p data-bbox="284 485 462 520">Pasta Dough</p> <ul data-bbox="332 562 771 674" style="list-style-type: none"><li>• 300g flour</li><li>• 3 eggs</li><li>• pinch salt and 1 tsp olive oil</li></ul> <p data-bbox="235 716 321 751">Sauce</p> <ul data-bbox="284 793 714 1136" style="list-style-type: none"><li>• 2 Tbls butter</li><li>• 1 sweet potato, peeled and diced</li><li>• 2 Tbls olive oil</li><li>• 1 spring onion</li><li>• 100g of goats cheese</li><li>• 6 sage leaves, chopped</li><li>• 2 Tbls parsley, chopped</li><li>• a pinch of salt and pepper</li></ul>	<p data-bbox="824 453 1031 489">Pasta Machine</p> <p data-bbox="824 491 1039 527">Food Processor</p> <p data-bbox="824 529 901 564">Knife</p> <p data-bbox="824 567 1047 602">Chopping board</p> <p data-bbox="824 604 1006 640">Mixing bowls</p> <p data-bbox="824 642 1031 678">Wooden spoon</p> <p data-bbox="824 680 966 716">Large pot</p> <p data-bbox="824 718 901 753">Sieve</p> <p data-bbox="824 756 974 791">Frying pan</p> <p data-bbox="824 793 982 829">Baking tray</p>
<p data-bbox="235 1333 365 1369">METHOD</p> <p data-bbox="235 1411 584 1446">Oven set at 200 degrees</p> <ol data-bbox="284 1488 1372 1898" style="list-style-type: none"><li>1. Peel and chop the sweet potato into 1 cm chunks and place on a baking tray. Drizzle with oil and season with salt and pepper. Bake until soft and slightly golden.</li><li>2. To make the pasta, place flour and salt into food processor and add eggs one at a time, pressing the pulse button between each egg.</li><li>3. Add oil and pulse until pasta forms into dough.</li><li>4. Turn out onto bench and form together. Divide into three balls and flatten out slightly.</li><li>5. Using a pasta machine start with one disc of pasta and roll through the machine starting on 0 setting.</li><li>6. Remember to fold pasta onto three and turn clockwise so the opening is</li></ol>	

- facing the pasta machine. Repeat 3 times on setting 0.
7. Roll through pasta on each setting up to 6 once. You may need to cut pasta if it gets too long.
  8. Attach fettuccini cutter to pasta machine and roll through pasta sheets. Place fettuccini into a bowl and place a large pot of water onto the stove to boil.
  9. Meanwhile to make the sauce roughly chop sage, parsley and spring onion
  10. Melt butter in a frying pan over a medium heat. Add chopped herbs and spring onion.
  11. Place fettuccini into boiling salted water and cook for 3-4 minutes. Strain and add to butter and herbs.
  12. Add sweet potato and stir
  13. Top with crumbled goats cheese and freshly ground pepper. Serve