***Agnolotti*** Serves 4 for main, or 6-8 for entrée

***Cookware Required***

* Large stockpot
* Heavy based frying pan
* Food processor
* Mixing bowl
* Pasta machine
* Serrated dough cutter
* Pastry Brush

***Ingredients***

* ½ Pasta Dough Mix
* \*\* 1 whisked egg required for assembly of Agnlotti

***Agnolotti filling***

* 200 grams of full fat ricotta
* 1/3 cup of grated pecorino cheese
* 400 grams of sweet potatoes – chopped into 2 cm cubes
* 1 red capsicum – chopped finely
* 2 cloves of garlic – peeled and left whole
* 2 Eshallots – finely diced
* 1 sprig of rosemary
* 2 sprigs of thyme
* ¼ teaspoon of nutmeg
* 1 tablespoon of Olive oil
* Salt and pepper to taste

INSTRUCTIONS

* Prepare pasta dough as instructed, wrap and refrigerate for a minimum of 30 minutes.
* Set aside the ricotta and nutmeg for later.
* Combine all ingredients for filling, except for ricotta and nutmeg in a heavy base frying pan with the olive oil and cook on med-high heat, until well cooked. Its OK to have the vegetables sticks and brown as this creates extra flavour.
* Remove rosemary and thyme sprigs and puree cooked vegetables in food processor, until broken down, but not pureed.
* Combine pecorino, ricotta and blended vegetables, and nutmeg in a bowl and blend until well combined. Add salt and pepper to taste. Set aside.
* Roll pasta dough through machine until sheets are formed, usually to around 5 setting pass throughs.
* Divide pasta sheets into 2 lengthways.
* Brush 1 strip with a little egg wash.
* Place 1 flat teaspoon of filling every 3 cm intervals a little in from the edge of the pasta sheet, and the fold over and join halves together by pressing finger along the line.
* On the folded crease pinch in between each filling to create a little parcel, and do this until all done.
* Using a serrated dough cutter cut each parcel moving out from you to form the Angolotti.
* Set aside and cover with additional flour to stop from sticking.
* Repeat until done.
* Cook in well salted boiling water for around 5 minutes.
* Serve with preferred sauce.