

TORTELLINI WITH PUMPKIN, SAGE AND FRESH CHABLIS MUSTARD (SERVES 4)

Homemade pasta will always impress guests. My wife is Italian and this tortellini always goes down well with her family. No need to use a pasta machine for the dough – a rolling pin will work just as well.

TIP: The pasta dough can dry out quickly, so ensure it is covered with cling film or a tea towel and don't let the tortellini touch once you've shaped them.

INGREDIENTS

Tortellini Mix

1/4 pumpkin (350g)
20 sage leaves
2 cloves garlic
1 onion
2 tbsp Maille fresh Chablis mustard
2 tbsp olive oil
100g pine nuts
50g organic Parmesan

Pasta Dough

300g 00 pasta flour
2 organic whole eggs
2 organic egg yolk
Pinch salt
1 tbsp olive oil

PREPARATION

- Prepare the pumpkin, by peeling, deseeding and chopping into 1cm cubes. Finely chop the garlic and onion. Heat the oil in a frying pan and add the onion and garlic and sweat off. When soft, roughly chop the sage leaves and add to the pan alongside the diced pumpkin. Cook down until very soft and all the moisture has evaporated. Add salt and pepper and remove from the heat to cool down.
- Dry roast the pine nuts in a small non-stick frying pan. Leave to cool.
- Once cool, add the fresh Chablis mustard to the pumpkin mixture and stir through.
- To make the pasta dough, add all the ingredients to a large mixing bowl and bring together until you are left with a ball of dough. Lightly dust your kitchen surface with a touch of the pasta flour and knead the pasta mix until the dough is elastic. Roll out thin with a rolling pin, or in a pasta machine if you have one. Cut the pasta dough into 7cm wide discs with a knife or biscuit cutter.
- Lay out the sheets of pasta on a large, well-floured baking sheet. Place a teaspoon of the pumpkin mixture in the centre of the tortellini. Dip your finger in a bowl of water and run it along the edge of the dough to moisten. Fold the pasta in half, then draw the two corners together to form a rounded shape with a small hole in the middle. Press tightly to seal.
- Cook the pasta in boiling water with oil and salt for 3 minutes, strain and serve in a dish with the pine nuts, grated Parmesan and extra fresh Chablis mustard.



DRESSING THE TABLE

MAILLE'S GOURMET CONCIERGE FRED SIRIEIX SAYS,

“Choose elegant but plain crockery – patterns on your plates will only distract from your delicious food! A trick from the restaurant trade is to choose big white plates and ensure that they aren't overfilled, to make food look its most appetising. Add some colour with place mats and napkins.

Flowers are always a good choice for a centre piece for the dinner table, but there's nothing worse than having to negotiate a tall vase to have a conversation with the person opposite you. Cut your flowers short and put in a small vase or even a jam jar. Or display fruit in a glass vase as a bright alternative.”

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