**Homemade Pasta with Alfredo or Tomato Sauce**

**Pasta: (2 people)**

1 egg

100-125ml flour

Drizzle of olive oil (2-3ml)

Mix with fork until it resembles coarse meal

Pour out onto a board and knead until soft enough to put through the pasta machine or roll thin enough with a rolling pin.

\*\*Make sure the dough has a light dusting of flour on both sides or else the dough will stick in the machine.

Start with setting 1 on the machine and slowly move the dough through each setting to #5

Continue through each setting a couple times until the desired thickness is reached

Give the dough a light coating of flour to prevent sticking & lightly roll the dough into a log shape and carefully cut it width wise into thin 1/2cm strips. Once the strips are cut, fluff the pasta dough with a bit of flour so the noodles come apart and do not stick together

Place pasta in boiling salted water, cook until el dente 1-3min. DO NOT overcook! Strain the pasta in a colander and rinse under cold water. Set aside. Start sauce. \*save some pasta water (see below)

**Ingredients for Sauce: (2 people)**

30ml butter

125ml full cream

50ml parmesan cheese

Clove garlic (optional) cut in half

Salt & pepper, nutmeg (optional)

**Method:**

Sauté butter in pan

Add garlic and cook for 60 seconds or remove before you eat

Add the cream and the parmesan cheese and any seasonings (salt/pepper/nutmeg)

Simmer for 3-5 min

Toss cooked pasta in the sauce. Add pasta water for desired thickness if needed

Garnish with parsley

Enjoy!

Quick Tomato Sauce

1 ½ tbsp olive oil

1 tbsp butter

1 shallot chopped

1-2 cloves garlic minced

1 14oz can of chopped tomatoes

Salt, pepper &amp; chilis to taste

Directions:

Sweat the shallots and garlic in oil and butter.

When they are tender, add the canned tomatoes.

Add salt &amp; pepper to taste. Chilis to taste (optional)

Simmer the sauce for approx 20min. You may need to cover the pan if the liquid is evaporating to

quickly.

Boil water in a large pot and add 1-2 tbsp sea salt

Add pasta and cook till al dente. 6-8min. (shorter if you are using fresh homemade pasta)

Serve sauce on top of hot pasta.

Top with parmesan cheese and garnish with fresh basil

Enjoy!