

CHORIZO AND GOAT'S CHEESE PASTA

paired with Classic Collection Chenin Blanc

Ingredients:

220gr Smoked Spanish Chorizo sausage
200gr whole small exotic mixed tomatoes, destalked
100gr goat's cheese Camembert
2 cups cake flour
3 large eggs
1 tsp salt
1 tbsp olive oil
1 handful of fresh basil

Method:

1. For the pasta, mix together 2 cups of cake flour, 3 eggs and 1 tsp of salt. Add 1 tbsp of olive oil and knead until it forms a firm ball of dough.
2. Wrap the dough in cling film and place in the refrigerator for 15 minutes.
3. Remove the dough from the refrigerator and turn into tagliatelle with a pasta maker. (Alternatively use store bought pasta if you do not have a pasta maker).
4. In a cast iron potjie, bring 3 litres of water, with a pinch of salt, to the boil.
5. Add the pasta to the boiling water. If the pasta is made fresh, it should be done in 2-3 minutes. If the pasta is store bought, it should take 10-15 minutes. Drain the pasta and set aside.
6. Slice the Chorizo and fry in some olive oil, in a cast iron skillet on the braai, for 5 minutes. Add whole small tomatoes and fry for another 5 minutes. Chop up the Camembert and stir into the Chorizo and tomato mixture.
7. Add the cooked pasta to the skillet and mix through.
8. Drizzle some olive oil over the pasta, garnish with fresh basil and serve with a glass or 2 of Perdeberg Chenin Blanc.

