# Fettuccini with Sweet Potato, Sage and Goats Cheese

## Ingredients

<table>
<thead>
<tr>
<th>Pasta Dough</th>
<th>Sauce</th>
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</thead>
<tbody>
<tr>
<td>300g flour</td>
<td>2 Tbls butter</td>
</tr>
<tr>
<td>3 eggs</td>
<td>1 sweet potato, peeled and diced</td>
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<tr>
<td>pinch salt and 1 tsp olive oil</td>
<td>2 Tbls olive oil</td>
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<tr>
<td></td>
<td>1 spring onion</td>
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<td></td>
<td>100g of goats cheese</td>
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<td></td>
<td>6 sage leaves, chopped</td>
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<td></td>
<td>2 Tbls parsley, chopped</td>
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<td></td>
<td>a pinch of salt and pepper</td>
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</tbody>
</table>

## Equipment

- Pasta Machine
- Food Processor
- Knife
- Chopping board
- Mixing bowls
- Wooden spoon
- Large pot
- Sieve
- Frying pan
- Baking tray

## METHOD

Oven set at 200 degrees

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.
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.
3. Add oil and pulse until pasta forms into dough.
4. Turn out onto bench and form together. Divide into three balls and flatten out slightly.
5. Using a pasta machine start with one disc of pasta and roll through the machine starting on 0 setting.
6. Remember to fold pasta onto three and turn clockwise so the opening is...
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