Mmmmh!

Harissa rose pappardelle with black olives

Ingredients

- 500 g fresh pastry (300 g 00 flour + 300 g durum wheat semolina + 6 eggs)
- 4 tablespoons black fruity olive oil (Castelas)
- 2 large onions, thinly sliced (220g)
- 6 tablespoons rose harissa
- 800g cherry tomatoes, halved
- 110g Kalamata olives, pitted and halved
- 40g baby capers
- 30g parsley, coarsely chopped
- 240g Greek yoghurt
- salt

Persons: 10

Cooking time: 20 min.

Preparation time: 20 min.

Instructions

Papardelle

- Mix and knead all the ingredients in a food processor.

- Roll out the lasagne sheets (position 6).

- Cut the pappardelle with a knife.

Topping

- Put the olive oil in a large frying pan with a lid and place over a medium-high heat.

- Once the oil is hot, add the onion and fry for 8 minutes, stirring occasionally, until soft and caramelised.

- Add the rose harissa, tomatoes, olives, capers and ½ teaspoon salt. Continue frying for 3-4 minutes, stirring frequently, until the tomatoes start to break down.

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- Add 200 ml of water and stir. Once boiling, reduce the heat to medium-low, cover the pan and simmer for 10 minutes.

- Then remove the lid and continue cooking for a further 4-5 minutes, until the sauce has thickened. Stir in 10 g of parsley and set aside.

Finishing and serving

- Bring a large pan of salted water to the boil. Add the pappardelle and cook, according to the packet instructions, until al dente. Drain the pasta.

- Return the pappardelle to the pan with the harissa sauce and 1/8 teaspoon salt. Mix well, then divide between four soup plates. Serve hot, with a dollop of yoghurt and a final pinch of parsley.