

Callum Hann's Beetroot Fettucine with Salmon, Dill and Lemon

Appliance: Pasta Noodle Maker

Serves 2

Prep time: 15 minutes

Cook time: 20 minutes

Ingredients:

- ¼ Butternut pumpkin, cut into 2cm dice
- ¼ Cup toasted pine nuts
- 1 Clove garlic, finely grated
- 1 Bunch dill, roughly chopped
- 2 Tablespoons olive oil, plus ¼ Cup extra
- Zest and juice of a lemon
- 100g Crumbly feta
- 300g Hot smoked salmon, flaked into bite-sized pieces

Beetroot Fettucine:

- 80ml liquid (1 egg + beetroot juice)
- 1 egg
- 35ml Beetroot juice
- 200g Plain flour

Note: Amount of beetroot juice will vary, as every egg is different but it's important the total liquid is 80ml

Method:

1. Preheat oven to 220C. Toss pumpkin in 2 Tablespoons olive oil and season well. Place onto a lined baking tray and roast for 15-20 minutes or until golden brown and tender. Remove from oven.
2. Meanwhile, make the beetroot fettucine. Fit the Pasta Noodle Maker with the fettucine attachment. Place flour into the mixing compartment of the pasta machine. Whisk together egg and beetroot juice. Turn the machine on to automatic and slowly pour in egg mixture. In about three minutes, the pasta will start to extrude. Cut the fettucine into 20cm lengths and set aside. Bring a large saucepan of salted water to the boil.
3. Combine remaining ¼ cup olive oil, salmon, dill (keep a few sprigs to serve), lemon zest and juice, garlic and pine nuts in a large bowl. Boil pasta for 1-2 minutes or until al dente. Drain pasta and toss together gently with salmon mixture and pumpkin.
4. Divide pasta between four bowls, crumble over feta and serve topped with extra dill.