

# *PURPLE CAVATELLI WITH SHEEP'S MILK RICOTTA, CHIVE, CARROTS, YELLOW PEPPERS AND TOMATOES*

## **Ingredients**

- |                          |                              |
|--------------------------|------------------------------|
| • 100g water;            | • 100g sheep's milk ricotta; |
| • 100g pureed beetroot;  | • extra virgin olive oil;    |
| • double zero flour;     | • chive;                     |
| • 100g carrots;          | • salt;                      |
| • 100g Pachino tomatoes; | • pepper;                    |
| • 100g yellow peppers;   | • dill;                      |
| • 50g Parmesan cheese;   | • sugar.                     |
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## **Procedure:**

1. Cut the tomatoes into halves and make them confit in the oven with oil, salt and sugar. Cook at 130 ° C for 2 hours.
2. Blend the beetroot.
3. Boil water and add a few tablespoons of the beetroot puree (based on the color you want to achieve) and some flour. Turn vigorously to mix the compound.
4. Knead the mixture quickly and make the cavatelli.
5. With the remaining beetroot make the sauce: cook the puree with a little salted water, pepper and some corn starch to thicken it.
6. Cut vegetables - carrots into flowers and peppers into small rectangles.
7. Steam the vegetables and season them with salt and extra vergin olive oil.
8. Sieve and season the ricotta with oil, salt and pepper.
9. Cook the pasta and season it with butter and chive.
10. Put the ingredients on the plate as you like.
11. Serve with the beetroot sauce.