



FRESH EGG PASTA TAGLIATELLE



INGREDIENTS

MAKES 450-500g

6 SERVES - 12 TASTINGS

- 2 cups doppio zero (00) pasta flour
- 1 cup fine semolina
- 6 egg yolks
- 4 eggs

EQUIPMENT

- Mixing bowl
- Small mixing bowl
- Wooden spoon
- Pasta maker



INSTRUCTIONS

MAKING THE PASTA

1. Put eggs in a bowl and stir them together briefly. Set aside.
2. In a medium bowl mix together the flour and semolina. Then make a well in the middle and add the eggs.
3. Using a flat wooden spoon, start to blend in the flour and semolina into the egg mixture.
4. Once combined, continue to blend, eventually kneading to form a ball of firm dough.
5. Take the dough out of the bowl and knead on the bench top until it is smooth and velvety, approx. 5 - 10 mins.
6. The dough should not stick to your finger if pressed in the middle. If it does stick, add more flour and continue kneading.
7. Rub olive oil onto your hands and lightly coat the ball of dough, then cover with cling film and rest for 1- 4 hours, depending on when you want to use it.

You can leave the dough overnight but no longer or it will start to oxidise and black spots will appear.

ROLLING THE PASTA

8. Divide the pasta into 6 to 8 flattened rectangular pieces and cover with cling film to prevent drying out.
9. Dust the work surface with semolina (flour will make the pasta heavier). Flatten the first segment of pasta so that it is easier to roll through the machine.
10. Feed the pasta through the rollers on the widest setting. Fold the flattened pasta in half or thirds, so that it fits across the rollers. Repeat this process 3 times to create a velvety texture.
11. Attach the cutting blades to your machine - the wide one for tagliatelle and narrower one for linguine.
12. Feed a sheet of pasta into the machine and carefully collect the cut pasta as it comes out at the other end.
13. Either hang up the pasta to dry over a long rolling pin, pasta dryer or coil it into wide nests. The keep the nests from sticking, dust them with a little semolina.