

# Tagliatelle Pasta

**Season:** Any

**Type:** Main or Starter

**Difficulty:** Medium

**Serves:** 15-20 or 30-40 small tastes

**Recipe source:** various – it's a classic!

<b>Equipment:</b>	<b>Ingredients:</b>
<ul style="list-style-type: none"> <li>• Large Saucepan or stockpot (at least 3-5 litres)</li> <li>• Pasta machine</li> <li>• Mixing bowl</li> <li>• Cling wrap</li> <li>• Baking trays</li> <li>• Baking paper</li> <li>• Serving bowls</li> </ul>	<ul style="list-style-type: none"> <li>• 1kg Pasta flour (bread flour is fine) + extra to dust</li> <li>• 10 eggs (at room temperature)</li> <li>• 2 teaspoons of salt</li> </ul>

## What to do - dough:

- Sift the flour and salt onto a clean work surface and make into a well (like a volcano)
- Break your eggs into a bowl, lightly whisk, then carefully pour into the centre of the flour well
- Carefully mix the eggs into the flour, making sure the egg mixture doesn't escape the well. Keep pulling the flour into the middle with your fingertips until the dough is firm. Test with a clean, dry finger by pressing into the dough, if it comes out sticky knead a little more and add a little more flour.
- Break the dough into one piece per person and then knead by pressing the dough away from you with the heel of your hand then folding it back over itself. Continue this for about 5 minutes until smooth and stretchy.
- Combine the dough together and divide into about 10 equal pieces, then wrap in cling film. Leave these to rest for the next group (or at least 10 minutes) in the fridge if it is prepared early.

## What to do – rolling out pasta:

- Put large pot of water on to boil
- Make sure pasta machine is secured carefully to the bench
- Flatten portion of dough by hand into a rectangle and dust lightly with flour, dust the rollers
- Adjust the rollers to the widest setting (o) and roll through, then fold in half and roll through again 5 times.

- Reduce the rollers to the next setting (1) and roll through 4 times folding each time, then adjust to the next smaller setting (2) and roll through 3 times, then twice on (3) and once on (4). Keep dusting the dough lightly with flour to keep it from sticking.
- The dough should be very long and about 1mm thick – you can cut the length in half if it is difficult to handle.
- Now dust the tagliatelle cutting roller and roll the pasta through to cut it. Lay out on the baking tray with baking paper on it and make sure it is well separated.
- Finally to cook put a couple of portions into a large stockpot of boiling water for 1-2 minutes until done. It should float when done. Repeat until all batches are cooked.
- Serve in large bowls adding a small amount of sauce on top and dressing with extra virgin olive oil.

### **Notes**

- The basic recipe is for any pasta, and can be adapted for recipes such as ravioli, lasagne, spaghetti and so on. It is great fun, WAY better than shop bought pasta and a beautifully simple and satisfying meal with a simple sauce. Ideal with fresh herbs and extra virgin olive oil drizzled over to serve.