

HOMEMADE TAGLIATELLE



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(Italian Pasta)

For 6 persons

6 extra large eggs

600 g flour

(For green Tagliatelle add 50 g of boiled spinach)

Pour flour onto board and add eggs (if you want green ones, add spinach now. It must be well squeezed with no water) Mix all ingredients with a fork until you form a ball then knead well until the pasta comes together like “bread” balls. Roll out flat thinly, let it partially dry but not too dry. Then roll into a tube and cut strips. If you have a pasta machine you can roll into strips. Boil into hot boiling water with 30 g salt in large pot for 5 min then drain and serve with your sauce of choice.

Recipe posted by Sabrina Merli

Photo: Sabrina Merli