

## **Homemade Tagliatelle Pasta** (No pasta machine required!)

Serves 4

### ***Ingredients***

2 large eggs

7 oz 00 flour, plus extra for dusting (00 flour can be substituted for unbleached All-Purpose-Flour)

a little semolina

### ***Method***

Place 6 oz flour on a clean work surface. Reserve the remaining 1 oz to use if necessary.

Shape the flour into a volcano with a large hole in the centre. Crack the eggs and pour them into the middle of the flour volcano.

Use a fork to lightly beat the eggs and start incorporating the flour with the eggs a little at a time. It is important to slowly incorporate the flour from the centre so that you don't break the flour volcano too soon and have the egg flow all over the work surface!

If the dough is still too moist once all the flour is incorporated into the eggs, add the reserved flour a little at a time to form a ball of dough. If the dough is too dry add a teaspoon of water at a time to the dough.

Use your hands to knead the dough until it is smooth and very elastic (about 5 - 7 minutes).

**Tip:** To check if the dough has been kneaded enough, press it with your thumb, if it is a little springy the dough is ready.

Wrap the dough in cling film and allow to rest for at least 30 minutes.

Dust the work surface with a little flour. Divide the dough ball into 4 parts. Keep 3 parts covered with plastic wrap. Flatten the dough with a rolling pin and roll out to 1/8th of an inch thickness. Loosely roll up the pasta sheet and cut the pasta into 1/4 inch thick strips. Dust a baking sheet with semolina. Gently loosen the tagliatelle strips and place onto the baking sheet. Dust the tagliatelle with semolina to stop the pasta from sticking together. Roll and cut the remaining dough. Allow the pasta to dry for an hour.

Cook in plenty of salted water for about 1 - 2 minutes. Test for doneness. Don't overcook or it will become mushy!

Serve immediately with Ragu alla Bolognese or your favorite sauce.

***Buon Appetito!***