

Home made Linguine |

Recipe for 12 tapas

Description

The flavors of Italy combined on a plate.

Note

It is important to let the dough rest before putting it through the rolling mill.

Ingredients

Pasta

- 420 Gr Flour
- 4 Unit(s) Egg
- 60 Ml Olive oil
- 10 Gr Salt

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **350 F°**

Pasta dough

Place all of the ingredients in a food processor and start to mix them all together. Finish the dough by hand and let it rest at least 30 minutes.

Linguine

With the aid of a pasta roller, roll out the dough until it's nice and make sure to have plenty of flour to avoid it sticking. Next, pass it through the pasta machine with the fettuccine attachment. Cook the pasta in a large pot of boiling salted water for about 2 minutes, then strain and sprinkle with olive oil to avoid them sticking together.

Bon appétit!