

Home-made tagliatelle |

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.

Tagliatelle

Using a rolling pin first then a pasta maker, roll out the dough very thinly, keeping it lightly floured to prevent sticking.

Cut the tagliatelle with a knife.

Cook the tagliatelle for 2 minutes in a large pot of salted water, then drizzle with olive oil after draining.

Bon appétit!