

Fresh tagliatelle

Serves 6

Ingredients

- **600 g** durum wheat flour (tipo 00)
- **6** eggs
- Salt, to taste
- Extra egg or olive oil, if needed

Method

1. Mix the flour, eggs and a little salt with two forks until a ball of dough forms.
2. Knead the dough by hand. If it is difficult to knead, add a little extra egg or olive oil as needed.
3. Roll the dough thinly with a rolling pin or pasta machine and cut it into ribbons to make tagliatelle.
4. Cook the tagliatelle in plenty of salted water until al dente. Taste to check, then drain.

EQUIPMENT

Two forks, a rolling pin or pasta machine, and a large saucepan.