

***Pasta Fresca: Le Tagliatelle*/Fresh Pasta: Tagliatelle**

Ingredienti per 4 persone

- 400 g = 0.9 lb, a little more than 3 cups *di farina*/of flour – all purpose
- Four *uova grandi*/large eggs
- *Un pizzico di sale*/a pinch of salt
- If needed to hold the dough together, *due cucchiaini di acqua tiepida*/two spoonfuls of warm water

Procedimento

1. Place the flour on the counter or *in una ciotola*/a bowl, make a well in the center, put the eggs in the well, and mix with your fingers or *con l'aiuto*/with the help *di una forchetta*/of a fork.
2. *Impasta*/knead thoroughly: the dough is very hard to knead, but you want it to become smooth.
If you prefer, you can use *un robot da cucina*/a food processor.
3. Let the dough rest for about one hour (wrapped in plastic film). If you are impatient, you can skip this step.
4. Flatten the dough using a pasta machine or a rolling pin. If you use a pasta machine, lightly dust it and the dough with flour each time you run the pasta through it. Start from the widest setting and switch to the narrower until you reach the desired thickness. If you use the rolling pin, be sure to dust it and the counter with flour; flatten down to a thickness on about half a mm. Essentially as thin as you can.
5. Cut the pasta in your favorite shape. *Tagliatelle* are about 5–7 mm (0.2/0.3") wide, *pappardelle* are wider (1.5–2 cm)

Look here for some ideas: <http://ricette.giallozafferano.it/Pasta-fresca-all-uovo.html>

Commenti e variazioni

- You can save the scrap pieces of irregular shape: they even have a name *maltagliati*/badly cut).
- Cook your pasta in boiling salty water for 3–5 minutes.
- If you made too much, freeze it before you cook it. In that case do not let it thaw before cooking it.
- You can make pasta with less or *senza uova*/without eggs: in this case use only warm water.

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