



BOLOGNESE TAGLIATELLA

INGREDIENTS

(6 people)

4 large size eggs (62/63 g each)

300 g white flour (tender wheat)

100 g Semolina flour (durum wheat)

METHOD

Put the flour on a wooden board forming a kind of crater in which you pour the eggs. With a fork, mix until it becomes creamy and add the flours little by little, until it is no longer sticky. Work the dough by hand to form a homogeneous ball. Leave the dough wrapped in cellophane for minimum 20 minutes, but even 2 hours.

With the rolling pin, roll out the dough until obtain a sfoglia, a thin sheet of even thickness that will have a surface of 70 x 50 cm and a thickness a little less than a millimetre.

Leave the pasta to dry enough to be able to fold together without sticking. As soon as the level of humidity allows it, roll the sfoglia until it forms a squashed roll of 8 cm.

Proceed to cut the pasta in equal parts of 6,5-7 mm, then unroll the tagliatella and roll in up again around your hand forming "pasta nests".

In the meantime put the water on to boil in a 10 litre pot. When the water boils, add two spoons of salt and put the tagliatelle in, stir to make sure to the pasta stays separated.

After about three minutes the tagliatelle emerge above the surface, pour the tagliatelle into a colander to drain and pass them into the pan with the sauce of your choice.