



Feba's home made tagliatelle

NIBBLEDISH CONTRIBUTOR

Ingredients

- 400gr flour - 4 eggs - salt - pasta making machine

Instructions

1. shape the flour in "vulcano like" shape 2. put the eggs in the middle of the flour mount 3. mash up the flour and eggs, adding a little bit of salt until the dough is "elastic" 4. divide the dough into reasonable portions (usually 2 or 3) 5. start "stretching" the dough into pasta sheets 6. start from the wider setting (7/8 mm.) and pass the dough through it several times, until it's uniform and compact, gradually thinning it until you get layers of 1 or 2 mm. Note: whenever the layer gets too "long" (more than 40 cm), cut it in half and proceed with one sheet at a time. 7. when you have a sheet of the desired thickness, cut it in thin stripes (the pasta maker will have a cutter setting for that). 8. Let the tagliatelle dry a bit, then cook them in salted, boiling water for a few minutes (3 to 5, depending on the thickness). Add sauce of your choice (I'd advice pesto or bolognese ragù), parmesan on top and serve steaming hot.