


RECIPE: Home made tagliatelle	Serves: 4-6 portions of tagliatelle (150g makes just enough for 2 people)
INGREDIENTS 450 g 00 pasta flour (preferably) (1 portion) 3 large eggs 150g 4 tbsp olive oil/flavoured oil (optional) 1 egg 1/2 tsp salt 1 tbsp oil 1 tbsp tomato puree (optional) 1/8 tsp 4-6 tbsp water 1 tsp 2 tbsp	METHOD On a flat work surface place the flour and make a well in the middle. Crack the eggs and place them in the middle of the well. Slowly whisk the eggs and slowly start to incorporate the flour from the centre until it is all mixed in. Knead the dough for about 10 minutes until it is smooth and silky. (Add more egg or water if too dry) Place in the fridge for at least 30 minutes or until you are ready to roll it. (or 10 minutes in the freezer) If using a machine clear the worktop so you have plenty of room. Flatten/roll the pasta so it will go through the machine (easier to do in small batches). Sprinkle the pasta on both sides with 00 flour or semolina. Place the pasta through the machine on its widest setting and roll through the setting twice. Change the setting and roll it again ensuring it does not stick by sprinkling more semolina flour. Keep changing the setting so it gets thinner (can take 4-6 times depending on machine). Place the pasta through the tagliatelle setting (5 or 6). Sprinkle/toss the pasta with semolina (or more flour) and set aside until requires cooking. If rolling by hand do it in batches so it does not dry out. Place a damp cloth over dough not been used. Roll as thin as you can then cut it to the desired shape with a knife or cutter. For lasagne fold in a zig zag pattern and use a sharp well floured knife and cut into 5mm wide strips.
Tomato Sauce 2-3 tbsp olive oil or butter 1 red onion 1 tin of plum tomatoes 1 clove of garlic, peeled 1 bay leaf 75-100 g pancetta or smoke bacon or mushrooms 5 basil leaves (extra for presentation) ground black pepper / salt	
Equipment required Small and large pan Measuring bowl Wooden spoon Rolling pin or pasta machine Measuring spoons / Knife	
HINTS AND TIPS Add different flavours to the pasta - fresh herbs/saffron/chocolate Make large batch and freeze Swap basil for oregano. Add a splash of vermouth or red wine for rich flavour Plain or bread flour can be used if 00 not available.	Tomato sauce Heat a pan with oil or butter. Chop the bacon into small pieces and fry with the whole garlic in the hot butter for 4-5 minutes until crispy. Remove the garlic and then remove the pancetta into a small bowl. Chop and fry an onion slowly until golden and soft. Add a tin of chopped tomatoes and a pinch of sugar. (preferably whole plum tomatoes, chop in half and remove seeds then chop small). Reduce to low heat to cook for at least 20 minutes. Add fresh basil (and a bay leaf if you have one) Five minutes before serving add the panchetta to heat through. Stores in the fridge for up to a week, why not make double batch? Use in bolognese or soup base.