



BOLOGNESE TAGLIATELLA

INGREDIENTS (6 people)

- Semolina flour, 100 g (approximately)
- White wheat flour (cake flour), 00 type, 300 g (approximately)
- ExtraLarge size eggs (70 g) 4

METHOD

Put the flour on a wooden board forming a kind of crater in which you pour the whites and yolks of four eggs. With a fork, mix until it becomes creamy.

Work the dough by hand until it becomes a homogeneous ball. Leave the dough wrapped in cellophane for 20 minutes.

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.

As soon as the level of humidity allows it, roll up the sfoglia until it forms a squashed roll of 8 cm.

Proceed to cut the pasta roll 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 has boiled, add two spoons of salt and put the tagliatelle in, making sure to keep them separated from one another with fork.

After about three minutes the tagliatelle, to not drown, emerge above the surface.

At this point, with half a glass of water, you must break the boiling point and then pour the tagliatelle into a colander to drain and pass them into the pan with the sauce of your choice.