



Pasta all'Uovo Fresca

Serves 4

Fresh Egg Pasta

Method

Mixing the dough

On a large, pastry board (wood, marble, or plastic) arrange the flour in a well. Break the eggs into the well and add salt:

With a fork, beat the eggs, gradually incorporating the flour, to form a cream. With a scraper (metal or rubber), cover the egg cream with the rest of the flour and mix.

When the dough is no longer sticky, knead vigorously. After working the dough for at least 5 minutes, it should take on a smooth and soft consistency. Form a ball and wrap it in cling film. Let it rest for 30'-40' at room temperature.

Rolling the Dough

Divide the dough in half. Wrap ½ in clingfilm for to prevent drying. Lightly flour the work surface and a rolling pin. Roll out the dough into a long rectangle as thin as possible, 0.5 mm. Turn the dough often, lifting it to prevent it from sticking to the surface. A pinch of flour every turn may be necessary, The best sheets made with as little flour as possible. Repeat with 2nd half of dough

Cutting the Dough

Lasagna sheet: Simply cut your 0.5 mm sheet to the size of your dish..

Cannelloni, cut 10 x 15 cm rectangles

Long Pastas: Make a straight cut along the left side and the bottom get straight sides: Very lightly flour the dough, starting from the straight bottom, roll up your sheet, without using too much pressure to form a log. Cut the log with a sharp and floured knife. **Tagliatelle:** cut to lengths of 6-7 mm, **Tagliolini,** 2-3 mm, **Pappardelle** or **Lasagnette** lengths of 10-15 mm. Unroll the pasta rolls, to reveal noodles.

Egg Quadrucci: As for Pappardelle. Unroll and stack 3 -4 lines of pasta, cut into squares of 1 cm - 1.5 cm

Maltagliati: Coarsely cut the pieces of leftover dough into several pieces, of an equal size.

Dry all shapes for 30 mins before cooking

Ingredients

225 gms of soft wheat flour '00
75 gms of flour '0

3 large eggs
Salt to taste.

Cooking

Bring to the boil a pot with plenty of water and coarse salt. Add the pasta. Fresh egg pasta cooks in a very short time, varying according to shape.

Your pasta is ready when it rises to the surface and swells with foam. Drain immediately.

For lasagna and cannelloni, cooking is in the oven and since the cooking times for these dishes are 30' - 45', pasta does not require pre-cooking.

