



GARDEN TAGLIATELLE

INGREDIENTS

FOR THE TAGLIATELLE

400g plain flour

4 eggs

pinch of salt

INSTRUCTIONS

Pour just under 400 g of flour into a bowl and keep some aside to add later if needed.

Make a hollow in the centre of the bowl and add 2 whole eggs.

Stir with a fork and at the same time begin to mix in the flour.

Transfer to a board and knead the dough for about 10 minutes with your hands.

Pull it in all directions but take care not to tear it.

Once the dough is smooth, knead it into a ball.

Let it rest for 10 minutes in a damp cloth to prevent dryness.

Then cut the dough in 4 pieces and sprinkle with the flour.

If you have the pasta machine you can roll out the dough into the machine to its maximum level

and pass the dough between the rollers to obtain a first thick sheet.

Fold the two edges of the sheet towards the centre to give it a more regular shape

Then dust again with a very little flour and pass it again between the rollers.

Once you have obtained a rectangular sheet,

you can either adjust the pasta machine to obtain tagliatelle strips or roll up the pasta sheet and use a knife to cut it into pieces about 5-8 mm wide.



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INGREDIENTS

FOR THE SAUCE

1 onion
300g asparagus
300g zucchini
7 cherry tomatoes
pepper and salt
olive oil

INSTRUCTIONS

You can dress the tagliatelle with any sauce you like!
Cut the asparagus, the cherry tomatoes and the zucchini in little pieces
Blond the onions in a pan and add first the asparagus.
After 3 minutes add the zucchini and let it simmer for 5 minutes.
Add a splash of water if the zucchini are still hard.
At the end add the cherry tomatoes
When the pasta is ready, add the tagliatelle in the pan and
sauté with some cooking water.