

**Garganelli Pasta** This is an authentic Italian recipe from the region of Emilia Romagna. An egg pasta flavoured with parmesan cheese and nutmeg is hand shaped into ribbed quills. Impressive but easy, this handmade pasta that teams perfectly with a variety of sauces.

### Ingredients

* 6 cups plain flour
* 8 large eggs
* 1 cup finely grated Parmesan cheese
* 0.5 teaspoon nutmeg (freshly grated)
* 0.5 teaspoon salt
* 0.5 teaspoon ground black pepper

### Equipment

* rolling pin or pasta machine
* wooden gnocchi board or sterilized comb
* wooden dowel or clean round pencil

### Instructions

#### Make the pasta dough

* Remove and set aside 2 tablespoons of flour. You will use this later if the dough is too wet.
* Tip the remaining flour, parmesan, nutmeg, pepper and salt onto a work surface. Make a well in the middle and crack in the eggs.
* Use a fork to beat the eggs, gradually taking in flour from around the edges until you form a shaggy dough with no runny egg.
* Knead well for 5 to 10 minutes or until the dough is smooth and supple. Add a teaspoon of water if it's not coming together but try not to add much more. It should feel dry and hard to knead. OR if the dough is too wet, add the reserved flour.
* Wrap in plastic wrap and set aside for 10 minutes to 1 hour to rest.

#### Make the garganelli

* Work with a ¼ of the dough at a time. Keep the remaining dough well wrapped with plastic.
* Lightly flour the pasta machine rollers and press the dough flat. Using the widest setting on the pasta machine and guide the dough through. Fold and reroll several times until smooth. Then gradually reduce the width of the rollers until you can see colour through the sheet.
* Cut the thinly rolled pasta dough into 1 or 1 ½ inch squares. Excess dough can be added back into the main ball to be reused.
* Place the square on the gnocchi board or sterilized comb with the point facing you. Roll to mark with a wooden dowel or clean pencil.
* Flick the point closest to you over the pencil and carefully roll the dough up pressing to seal and join the ends.
* To serve, boil in salted water for 3-5 minutes or until just cooked and serve with your choice of sauce. Alternatively, simmer in broth for a delicious soup.