**Tagliatelle Pasta**

3 extra large eggs plus 1 yolk

3 cups ‘00’ flour (plain flour)

**Wet hands if dry while kneading**

**Instructions**

* **Reserve a couple of tablespoons of flour. Tip the remaining flour onto work surface and make a well in the middle. Be sure to leave some flour at the bottom of the well.**
* Crack eggs into the well in the flour.
* **Using a fork (or fingertips) whisk and mix the eggs dragging in a little bit of flour from around the edges.**
* Keep working with your fork (or fingertips) bringing a little of the flour. Be careful not to break the edge of the well or the egg will escape. The egg should be almost custardy.
* **Continue to bring in the flour bit by bit until the egg has enough flour to no longer be runny. At the point you can use both hands (with the help of a dough scraper) to bring in the rest of the flour. It will be a shaggy dough.**
* With two hands, knead and bring the dough together. Add more flour as needed. The dough should not be sticky. If you are rolling by hand do not add too much flour.
* **Knead the dough for 8-10 minutes or until it is smooth and you feel the change in the dough. Don't omit this kneading.**
* Wrap in plastic wrap and allow to rest for 30 minutes or up to two hours.

**Using a pasta machine to roll**

* Cut off a small piece of dough and keep the remaining dough covered.
* Lightly flour the machine rollers and the work surface. Set the pasta machine rollers at the widest setting.
* Press the portion of dough flat into a thick rectangle and guide through the rollers.
* Fold into thirds and pass again through the widest setting. Repeat this 6-8 times until the dough is smooth. You may need to flour lightly to stop sticking and tearing.
* Don't worry if the dough does tear. Just keep folding and passing through the rollers.
* Only when the dough is smooth, start to reduce the settings of the rollers. Reduce just one setting at a time, until you have reached the desired thickness.
* Set aside on floured tablecloth to dry for about 20 minutes while you roll out the remaining dough. Turn the sheets over to assist drying.

**How to make tagliatelle**

* Pass the semi dried pasta sheets through to cut into tagliatelle. Hang over the clothes-airer to dry before cooking.

**Cooking the pasta**

* Bring to boil a large pot of well salted water. Drop in the fresh tagliatelle, give it a quick stir to make sure all the strands are separated.
* Cook for 1 to 3 minutes. Taste to test for doneness.
* Drain well in colander. Toss to remove excess liquid. Don't ever rinse the pasta.
* Combine with sauce of choice.