

Homemade Tagliatelle

(In stand mixer)

Ingredients:

- 3 cups all-purpose flour
- 4 eggs, room temperature
- 1 teaspoon salt
- 1 tablespoons olive oil
- 2 teaspoons water + more

Stand Mixer: Add flour and salt to the bowl of your stand mixer fitted with a dough hook. Turn on your mixer and add the eggs, one at a time. Then add your olive oil and water. Turn the mixer to medium speed, you may have to scrape down the bowl several times before the dough comes all together. Add extra water by the half teaspoon if your mixture is too dry or add extra flour if your dough is too wet. Once your dough pulls into a ball, turn the mixer on medium-high and allow the dough to knead for 10 minutes (watch your mixer during this time because the force of the dough could make your mixer walk off the counter). When the 10 minutes is up, remove the ball of dough from the mixer bowl (it will be soft and smooth). Wrap the dough in plastic wrap or cover with a bowl, making sure the dough does not dry out. Set aside for 30 minutes to rest.

Roll out using a machine: Once the dough has rested, cut it into quarters. Take one quarter, wrap the other quarters back in the plastic wrap so it doesn't dry out. Press your dough into a rectangle and feed it through the largest setting on your machine. Fold the dough in thirds and feed it through the same setting 2 more times (flour if the dough looks like it's sticking at all). Turn the machine to the next setting and pass the dough through. Continue this process until your dough is thin and your's able to see your hand through the dough (window pane). Fold your well floured pasta sheets of dough onto themselves until it's about the size of a kitchen sponge. Slice into about 5mm pieces. If you have a Tagliatelle cutter, feed your final floured sheet of pasta dough through your machine. Flour again so it doesn't stick and allow it to dry for 30 minutes.

To roll out using your hands: Take a small amount and roll out as thin as possible using a rolling pin to a rectangle of about 6-inches (15 cm) by 12 inches (30 cm) on a floured surface. Take the end closest to you and start to roll, it will be more of a flat roll. Using a sharp knife, slice from right to left (or left to right if you're left-handed) into noodles. This will be the thickness of the pasta strands, so cut at least 3/16-inch (5 mm). The thickness is up to you.