

# Tagliatelle

By Danny Freeman

Learn how to make classic tagliatelle with this recipe by content creator Danny Freeman, a.k.a. @DannyLovesPasta!

**Yield:** 4 servings

**Prep Time:** 1 hr 30 mins

**Cook Time:** 4 mins

## Ingredients:

- 250g (1 3/4 cups) Caputo "00" Chef's Flour
- 150g (3/4 cup) Caputo Semola
- 4 large eggs



## Instructions:

1. To make the dough, combine the Caputo "00" Chef's Flour and Caputo Semola in a pile on a flat work surface or in a large bowl. Make a deep well in the middle. Crack the eggs into the well and use a fork to scramble them. Pull in a little bit of flour from the bottom of the well and mix it with the eggs until most of the lumps are gone.
2. Drag in flour from the edges of your well and incorporate with the eggs. Keep incorporating more and more of the flour and eggs until the mixture becomes difficult to stir with a fork.
3. Using a dough scraper, spatula, or your hands, continue combining the flour with the eggs until no liquid remains. Use your hands to bring the dough together into a loose ball.
4. If the dough is very crumbly and doesn't come together, add a spoonful of water. If it's very slimy, incorporate a spoonful of 00 flour. You may need to do this several times to get it right—most of the dough should be coming together into a ball, but it shouldn't be sticking to your hands at this point.
5. Remove any remaining bits of flour stuck to your work surface or hands and knead the dough for 8-10 minutes until the texture starts to change and turns into a fairly smooth ball.
6. Cover or wrap the dough again and let rest for at least 1 hour.
7. To make tagliatelle, lightly dust your work surface with flour. Divide the dough into quarters, then work with about a quarter at a time and leave the rest covered so it doesn't dry out.
8. Use a rolling pin to roll the dough into a loose rectangular shape about 12 inches (30 cm) long. Roll the dough to about 1 millimeter thick.
9. Dust both sides of your rectangle with flour. You're going to be folding the dough onto itself, so it's important that the dough is not sticky.

10. Position the dough horizontally on your surface. Fold the dough in half lengthwise, then unfold it to create a crease in the middle.
11. Take each end of the dough and fold it towards the center so the edges of the dough line up with the center crease. Unfold the dough; you should now have four lines in your pasta, separating it into quarters.
12. Take the right end of the pasta and fold it towards the closest line so the edge of the dough lines up with the crease. Fold it over the crease and then fold it one more time over itself so you reach the middle line. Repeat this step with the other side so they both meet in the middle.
13. Using a large knife, slice the dough into strips. A traditional tagliatelle is about ¼-inch (6 mm) wide, but you can make them any width you'd like.
14. Unroll the strips: You've made tagliatelle! If you want to be fancy, you can slip the knife underneath the middle line of the dough and lift it up. The pasta should unfurl quickly!
15. Sprinkle a generous amount of flour over your tagliatelle so they don't stick to each other.
16. Repeat with the remaining dough.
17. Cook the pasta in salted, boiling water until tender, 3 to 5 minutes.