

## PASTA03 | TAGLIATELLE

*The recipe can be prepared using the same quantities with either: **Type 00 Pasta flour**, or **Pasta flour+***

### INGREDIENTS

Pasta + Flour	1000 g
Egg mixture	380 g



**LINEA PASTA FRESCA**

### DIRECTIONS

Add the flour to the mixer, then slowly incorporate the egg mixture while kneading until a rough, still very grainy dough forms.

To test if the dough is ready for machine extrusion: take a small piece and press it between your fingers. If it holds together with a smooth, elastic texture, it's ready for extrusion. If it feels crumbly or sandy, add a few more grams of liquid and continue kneading until it reaches the proper consistency for extrusion.

Once the dough reaches the correct texture, proceed with the machine extrusion process