



04 / First courses

TAGLIATELLE WITH AROMATIC HERBS TOSSED WITH PORCINI MUSHROOMS, CARAMELISED WITH THYME

🕒 60 MIN / 🍷 MEDIUM

To make the fresh pasta, tip the '00' flour and semolina onto a work surface and make a well in the middle, into which you will add the beaten eggs and yolks. Using a fork, mix the flour and eggs working from the centre outwards, gradually incorporating all the flour.

Ingredients for 4 people:

For the tagliatelle (pasta noodles):

400 g '00' type flour
100 g durum wheat
semolina flour

3 whole eggs
4 egg yolks
25 g extra virgin olive oil
from Lake Garda

4 g thyme
4 g rosemary
4 g sage

For the sauce:

400 g whole, black-capped
porcini mushrooms
5 g garlic
10 g shallot
20 g onion
10 g granulated sugar
thyme
rosemary
salt and pepper to taste
40 g extra virgin olive oil
20 g clarified butter
200 g concentrated veal stock

When the mixture forms a compact ball, knead it energetically by hand until smooth.

Wrap the pasta in cling film and leave to rest at room temperature in a cool place, away from any heat sources, for about 2 hours.

Meanwhile, prepare the mushrooms by caramelising them carefully in a pan with the sugar to avoid them sticking to the pan. Peel and wash the onion, shallot and garlic and, together with the thyme and rosemary, fry gently in butter and olive oil. Then add the concentrated veal stock, mix well and cook over a low heat.

Once cooked, leave the mixture to cool down a little before straining and adding to the caramelised mushrooms.

When the pasta has rested for the necessary time, break a piece off, flour it lightly and roll it out using a pasta machine, keeping the remaining pasta covered with the cling film. Start on the widest setting and gradually reduce the thickness until the penultimate notch. Put the pasta through the machine a second time at this thickness as the second step is necessary to obtain the correct thickness. Lightly flour the work surface with semolina flour and lay down the first pasta strip. Repeat with the rest of the pasta in the same way, dusting with flour in-between, until you have used up all the pasta. Fold each piece of pasta in half from the shortest side then roll each strip of pasta on itself.

Using a sharp knife, lightly floured to prevent the pasta from sticking, start cutting the tagliatelle, which should be 6.5 – 7mm wide. Lift each roll as you cut it and form pasta nests, placing them one at a time on the floured work surface or a tray – using the semolina flour. Bring the water to the boil and then add salt according to taste. Cook the pasta noodles for 3-4 minutes and using a slotted spoon, drain them straight into the pan with the mushrooms over a low heat. Toss the pasta to coat it with the sauce.

How to store tagliatelle

Either eat the pasta immediately, or keep it in the fridge – pre-cooked – for a day at the most. It is also possible to freeze the raw pasta by placing the nests on a tray, well-spaced, and open freezing for a couple of hours. When the nests have frozen hard, transfer them to a freezer bag in portion sizes and return them to the freezer. They can then be cooked from frozen in boiling water. Proceed with the recipe as above.

