



## Tagliatelle

YIELD: 4 SERVINGS

### **Egg Pasta Recipe**

400 grams "00" flour

3 whole eggs

1 tablespoon Extra Virgin Olive Oil

60 grams water

Take all of the ingredients and mix them in a stand mixer with a dough hook on low speed until everything is incorporated. Mix for approximately 10 minutes or until the dough looks smooth and feels elastic. Cover with plastic wrap and rest for a minimum of 30 minutes.