

1) TAGLIATELLE W SALMON & RICOTTA



INGREDIENTS:

- 4/5 shallots
- Fresh Salmon
- EVO
- White wine
- ¾ tablespoons of ricotta
- Salt & black pepper

PREPARATION:

- Cut the salmon darts into bite size chunks.
- Meanwhile heat a large shallow saucepan with a little EVO and put in the shallots to a softly stir-fried.
- Incorporate the diced salmon and cook for 4-5 minutes until the salmon is just cooked through. Reduce the heat and season lightly with salt and pepper.
- Mix in the ricotta.
- Strain off the tagliatelle and add them into the creamy sauce, mixing gently until it is lightly bound together.
- Serve immediately.

- WINE: Albana (t main grape variety in Emilia Romagna). VITALBA, imola (organic wine made w traditional way, backyard).

2) SWEET TAGLIATELLE PASTA



- Same procedure of Tagliatelle until the dough is perfectly stretched into a 2mm layer.
- Unlike the usual pasta we described earlier now you spread lemon juice over the surface using your hand. Then you sprinkle 3/4 tablespoons of granulated sugar.
- You roll up the sfoglia and cut it in swirls.
- You can see the lovely sticky spirals. This time you do not unroll them.
- Instead of boiling them, you put them to fry in sunflower oil.
- Turn them regularly to ensure they caramelize on both sides.
- Drain them on kitchen paper.
- Icing sugar
- There you are: squisito, delizioso!
- WINE: NOCINO (made of hull nuts).
- <https://www.facebook.com/pastagrannies/videos/160226942407203>

3) SPAGHETTI AGLIO, OLIO & PEPERONCINO



INGREDIENTS:

- EVO
- 5/6 cloves of garlic
- chilli peppers
- bread crumbs
- Parmisan cheese
- parsley

5 ingredients spaghetti wonderfully combines the flavours of garlic, chilli and fresh parsley to deliver a mouthwatering meal. Less is more.

PREPARATION:

- Bring a pot of salted water to the boil and add the spaghetti. Cook until the spaghetti is soft but still has a little bite.
- While the spaghetti is cooking, remove the seeds from the chillies and finely chop. Peel and finely chop the garlic.

- Heat the olive oil in a large frying pan. Cook the garlic and chillies gently for a few minutes and add bread crumbs.
- Drain the spaghetti and add to the frying pan, mix to coat with the oil.
- Sprinkle the spaghetti with the parsley, season with Parmesan cheese and serve.
- WINE: any white wine.

Homemade tagliatelle pasta from scratch:

INGREDIENTS:

400 gr. Farina (flour). Good quality farina, usually 00 soft flower

4 eggs at room temperature(1 egg for 100gram, 1 egg 1 person)

A pinch of salt

PREPARATION:

Put the flower in a wooden cutting board, mountain, like volcano, eggs inside.

Caress the eggs with one hand until they absorb all of the flower

When the dough is compact start folding it using the palm of your hand and massage it.

Let it rest for 10 mins.

Stretch the dough until a thin layer of 3 mm. Use a pasta machine or a wooden rolling pin (mattarello).

Sprinkle flower on top and bottom of your layer and make a roll.

Using a knife cut the roll in 5-8 mm slices (tagliatelle 5, pappardelle 8-10mm, capelli d'angelo 2mm).

Spread the tagliatelle on a tray let it rest for 10 minutes.

Now tagliatelle are ready to be cooked in boiling salted water.