



## HOMEMADE EGG TRUFFLED PASTA

There are different ways of preparing pasta at home; I'm going to show an easy one. Take into account eggs must be very fresh to avoid any risk.

### Ingredients:

- 600 grams of Tipo '00' flour or soft flour or durum semolina
- 6 free range eggs
- 3 table spoon of Extra Virgin Olive oil or truffle oil
- 1 truffle

### Utensils:

- 1 food processor
- 1 truffle grater and/or a shaver

### Process:

1. Crack the eggs in a bowl and beat them with a fork until smooth. Add the olive oil and stir to make it homogeneous.
2. Put the flour in the food processor and grate the truffle.
3. Switch on the processor and add the eggs slowly. If the dough is too dry, you can add a bit more egg and if the opposite happens, add more flour. It should look like breadcrumbs.
4. Remove the dough from the machine; flour an even surface to knead and work it with your hands to develop the gluten in the flour, otherwise your pasta will be flabby and soft when you cook it.
5. You just have to bash the dough about a bit with your hands, squashing it into the table, reshaping it, pulling it, stretching it and squashing it again. No secret.
6. Wrap the mixture in clingfilm and put it in the fridge to rest for at least half an hour before you use it. Make sure the clingfilm covers it well or it will dry out and go crusty round the edges.

The pasta is ready to shape the way you want. If you use a pasta machine, start rolling with the widest setting and use the thinner ones later. Remember, don't use all the dough at once as it'll get dry; divide it in 3 to prepare all the pasta. Always have a bit of extra flour around as will help a lot on the shaping process.