

BELMONT
FORUM
FRESH

FRESH TAGLIATELLE WITH ITALIAN SAUSAGE



SERVES 4



45 MINS



6 SIMPLE STEPS

Ingredients - Pasta Dough

- 4 eggs
- 400g 00 flour

Ingredients - Sauce

- 1/2 an onion finely chopped
- 1 tablespoon olive oil
- 3 Italian pork and fennel sausages, removed from their casings and broken up
- 750ml of Good Quality Passata Tomato Sauce
- Mixed Italian herbs
- Parmesan cheese to serve



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1. To make dough, place flour in bowl, make a well and crack the 4 eggs into the well. Using a fork mix to combine. Once the dough has come together place on a lightly floured surface and knead until smooth and elastic.
2. Divide the dough into four equal pieces. Take one piece of dough and roll through a pasta machine starting from the largest setting. While working the dough in the pasta machine, leave the other pieces of dough covered.
3. Once all pieces of dough have been worked through the pasta machine and have reached your desired consistency, use the tagliatelle cutter attachment and roll your sheets through the machine again until you have a tagliatelle shape. If you do not have a tagliatelle attachment you can simply cut the pasta sheets into flat strips using a knife or pizza cutter. Place your pasta on a lightly floured tray or pasta rack and set aside.
4. For the sauce heat olive oil in a fry pan. Add onion and cook until translucent. Add sausage and cook until browned. Add the tomato sauce, mixed Italian herbs and leave to cook on a low heat.
5. While the sauce is cooking, heat a saucepan with salted boiling water. Once the water has begun to boil, add the pasta. Stir the pasta so it doesn't stick and cook until al dente. Drain with a colander.
6. Add the pasta to the frypan and coat evenly with the sauce. Once well combined, remove the pasta from the heat. Garnish pasta with parmesan cheese and serve immediately.