

FRESH TAGLIATELLE PASTA

with black garlic & prosciutto
Serves 4-6



INGREDIENTS

Fresh Pasta Dough:

3c All-Purpose Flour

6 Eggs

2 Egg Yolk

1t Salt

6 cloves Black Garlic,
minced 2T Water

Flour or water as needed

8oz Prosciutto, torn into smaller
pieces

1# Pioppino Mushrooms, you could
also sub Maitake or

1/4c Butter

1/4c Flour

2c Milk

1/2c Heavy Cream

1-1/2t Salt

1/2t Pepper

Scallions, sliced thin for serving

If you have a spare 30 minutes, making fresh pasta is well worth it. Not only does it have a much more delicate al dente texture, the black garlic pasta brings body and subtle character to the whole dish.

DIRECTIONS

Make the pasta dough:

1. In a large bowl, mix the flour, salt, black garlic until combined.

2. Add eggs, egg yolks and water. Stir with your hands or spoon until a dough begins to form.

3. Turn out of the bowl onto the counter and knead for 10 minutes or until the dough is smooth.

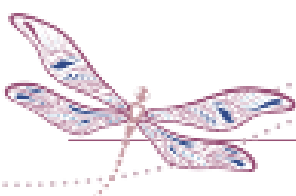
- Use flour if the dough is sticking to the table or water if it feels too stiff. Pasta is very forgiving to beginner dough makers and through practice, your confidence will grow.

- If you grow tired, cover the dough and rest for 5 minutes. You may find you'll be closer to the end goal at the end of the resting time!

4. Once the pasta dough has been made, let it rest on the counter for 10 minutes.

CONTINUED ON THE NEXT PAGE

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DIRECTIONS CONTINUED

5. Meanwhile, get a large pot of well salted water boiling and gather the rest of the ingredients.
6. Roll the pasta dough out: if you have a pasta machine roll out at the largest setting 2-3 times, folding the ends in between rolling. Incrementally roll thinner until #3 or you can see the shadow of your hand behind the dough.
 - Or hand roll, cut the dough in half and use a rolling pin to roll out to a thin as you can get. Use flour as sparingly as you and pick the dough up frequently to prevent sticking. You should be able to see the shadow of your hand behind the dough.
7. Rest the dough again for 10 minutes.
8. Heat a large sauce pan over medium. Add the prosciutto and cook to help render out the fat and brown the prosciutto.

9. Once browned, remove from pot and add mushrooms. Add oil in-between batches if needed.
10. Cook mushrooms until golden brown. Remove from pot.
11. Add butter and flour. Stir constantly to melt the butter and combine the flour. Cook for about a minute to create a roux.
12. While whisking constantly, add 1/3 of the liquid and stir until the whole mixture thickens and boils.
13. Add another addition of milk and repeat, stirring until boiling.
14. Add the last addition of milk and stir until boiling.
15. Turn off the heat and add salt and pepper. Season to taste. The sauce should coat the back of a spoon without being too thick or thin. Add cream if needed.
15. Cut the dough into about 14" long rectangles. Sprinkle flour on the dough and fold into quarters.
16. Cut lengthwise into ~1/4" ribbons. Fluff and lightly flour to prevent sticking.
17. Place the fresh pasta into the boil water, stir to help prevent sticking. Cook to al dente.
18. Strain, add to the sauce and toss well. Serve and top with prosciutto, mushrooms and scallions.



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