



THE WHITE HART
AT FYFIELD

Fresh Pasta

INGREDIENTS (SERVES 4)

125g '00' flour
125g semolina
200g egg yolks (approx. 8-10)

RECIPE

Add the '00' flour, semolina and egg yolks into a food processor and mix until they form a ball (be careful not to overwork though). Remove from the food processor and knead 100 times by hand, until a smooth silky dough is formed. Cover in cling film and rest for 1 hour in the fridge.

Cut into thirds and work each section through a pasta machine (starting on the lowest setting and working up). Allow the three sheets to dry (leave them out for 10 minutes) before putting them through the pasta machine on the tagliatelle setting.

