



Fresh Tagliatelle with Mussels, bacon and leeks

Ingredients

For the pasta

225g pasta flour '00'
2 x egg yolks
1 x egg
4 tbsp olive oil
4 tbsp water

For the sauce

250 g fresh, de bearded mussels cleaned
½ leek
1/3 small glass of white wine
2 rashers smoky bacon
120 ml double cream

Method

For the Pasta

1. Place the flour in a food processor, start to mix, whisk together the eggs, oil and water then gradually add the mix to the flour, keep mixing until the flour starts to look like big breadcrumbs. You may not need all the egg mix, but you may need more, this is why we add it gradually.
2. Once it's at this stage remove and knead to a ball, wrap and chill for an hour to allow the gluten to relax.
3. Once your pasta has relaxed you can now roll it out using a pasta machine, roll it to the 2nd or 3rd thinnest setting, then roll it again through the tagliatelle cutter.
4. Cook the fresh pasta in boiling salted water for 2-3 mins then drain and add to the mussel sauce.

For the sauce

1. Pan fry the bacon until crispy and add the leeks.
2. Add the mussels and the white wine and place a lid on the pan allowing the mussels to steam open.
3. Once opened, add the cream and bring to the boil then remove the mussels from the liquid and place in a bowl to serve.
4. Boil and reduce the cream sauce. Pour over the mussels and serve with the fresh pasta

Dan x