



At the Dinner Party

BY DAN GRAHAM

Fresh Tagliatelle with Tomato sauce

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

1 x small punnet of vine ripened cherry tomatoes

1 x onion - finely diced

2 x garlic cloves - crushed

Olive oil

Salt and pepper

Fresh basil to finish

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 the big crumb stage remove it from the mixer 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 tomato sauce.

For the sauce

1. In a saucepan add a good splash of olive oil along with the diced onions and garlic. Place the pan over a medium heat and gently fry the onions and garlic until softened.
2. Whilst the onions are cooking, half all the cherry tomatoes then add these to the pan, carry on cooking until the tomatoes have softened and released all their juice creating a sauce.
3. Season with salt and pepper, finish with fresh basil, taste for seasoning.
4. Place the cooked tagliatelle into the sauce and fully coat.
5. Serve in a deep pasta bowl and enjoy.

Dan x