

Gluten free tagliatelle

Difficulty: advanced cooks

Serves: 10 small serves or 4 at home

Type: Main/ Lunch or Dinner

From the garden: eggs

Allergy advice: **eggs**

Source: Sonia Nista with 3/4S 2017 (Stephanie, Lauren, Jacinta & Siara)

Equipment	Ingredients
<ul style="list-style-type: none"> • Stand mixer • Measuring spoons • Measuring cups • Pasta roller or rolling pins • Medium sized mixing bowl • Wire whisk • Cup • Baking tray • Medium/ large saucepan • Knives • Clean chopping boards 	<ul style="list-style-type: none"> • 2 cups G/F plain flour • 1 ½ cups rice flour • ½ cup arrowroot • 5 eggs • 2 Tbsp. olive oil • 1 tsp salt • ¼ cup water • extra rice flour for dusting

What to do:

1. Carefully measure and place all dry ingredients into the bowl of a stand mixer fitted with a dough hook and turn the mixer on to a low setting.
2. Crack your eggs one at a time into a cup then place each egg into the mixing bowl as you go.
3. Add the olive oil and water to the eggs and whisk until combined.
4. Now add your wet ingredients to the mixer into the dry ingredients, with the motor running to combine and knead the dough.
5. Once all of the ingredients have come together turn your dough out onto a well-floured surface and knead with a little more rice flour until the dough is no longer sticky.
6. Fill your saucepan $\frac{3}{4}$ full with 2 tsp of salt and place onto the stove on high heat.
7. Wrap the dough in cling wrap and set aside to rest for 30 minutes. In the kitchen today there may not be enough time so aim for 10 minutes resting time.
8. Take your rested dough, and taking a small amount at a time, roll out with rolling pins into a very thin long rectangle shape, remembering to use rice or gluten free flour on the surface to prevent sticking. This pasta is very delicate and may break when you pick it up so take care when handling it.
9. When all of the dough has been rolled, use a knife to cut long thin strips of pasta. Place your cut pasta onto a floured baking tray ready for cooking in your salted boiling water.
10. When the pasta is cooked drain, add your sauce and serve.

