

Making pasta with your hands in 5 minutes



2 minutes cooking
Raw butter, Parmesan,
a turn of black pepper



A small mound of flour. I had Manitoba that is quite strong.

An egg. This one is small.

A pinch of salt.

Few drops of oil.

For hand made pasta is better to use flour of common wheat.



I work it with a fork, with circular movements



Until it has taken as much flour as it can. I scrape away the extra flour with a knife and make a rough ball. I clean the fork and my hand. I do not waste the scrapings, but I put them on the ball. With the knife I scrape under the ball.



I flour the rolling pin and have a go at the ball. Just one go.



I fold once and roll.



I fold and roll a few times. No more than 10 times. At the beginning I cross. At the end I just roll it to make it longer. I see that Manitoba is very strong. With weaker flour it would be easier to make it thin.



With the knife I get two pieces.



I roll one till it gets thin as I like. As I can in this case.



I get two pieces.



I roll them up.



And I cut the tagliatelle



With the other roll I made them narrower.
They are two small portions. Just for fun.

It took 5 minutes, including cleaning up.