

## Porcini Tagliatelle

<http://userealbutter.com/2020/12/02/porcini-tagliatelle-recipe/>  
from [Food52](#)

10 oz. all-purpose flour  
0.75 oz porcini powder  
pinch salt  
4 eggs  
30 ml (2 tbsps) olive oil

Stir the flour, porcini powder, and salt together in a large bowl. Make a well in the center of the dry ingredients. Add the eggs and olive oil to the well. Beat the eggs with a fork, incorporating a little flour at a time until it becomes a shaggy dough. Knead the dough for 3-5 minutes until smooth. Wrap the dough in plastic and rest for 30 minutes at room temperature. Unwrap the dough and cut it into quarters. Work with one piece while the others remain covered with plastic.

Roll the dough to about 0.85 mm thickness (setting 7 on my Atlas Marcato pasta machine) for tagliatelle. Make it thinner or thicker to your liking. I first flatten the dough with a rolling pin to get it to a reasonable thickness for the pasta machine. Next I run the pasta through the pasta machine on its thickest setting (0). I fold it in thirds, turn it 90°, and run it through the pasta machine on setting 0 two more times without folding it in thirds again. Then I turn the setting to 1 and roll the pasta through, and turn it to setting 2 and roll the pasta, and continue rolling once for each setting through setting 7. Cut your pasta to the desired thickness or run it through your pasta cutting attachment (mine is for tagliatelle, about 0.25 inches or 6.5 mm).

Toss the pasta with flour to prevent it from sticking. Bring a large pot of salted water to a boil. Add the pasta and cook until al dente. Makes 1 lb. of fresh pasta.