

PASTA FRESCA ITALIANA (CAPPELLETTI, TORTELLINI E TAGLIATELLE)

Simone Saladino

INGREDIENTS

10 MINUTES 2 SERVINGS

Eggs and semolina flour (1 eggs >100 gr semolina flour), salt.

To obtain a good pasta always used durum wheat flour (semolina) as it teaches the ancient Italian tradition. Never use flour 00!!!

Rest in the fridge at least 2 hours before workmanship

TAGS

#cappelletti #fresh #Italian #italianjob #italy #Original #pasta #tagliatelle #tortellini #tradition



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