

# Crispy tagliatelle with cacao, Limoncello butter & Grand Marnier sabayon |

Recipe for 4 servings



## Description

An out-of-the-ordinary yet savory chocolate pasta and a Grand Marnier sabayon!

## Ingredients

### Cacao pasta

- 2 Unit(s) Egg
- 190 Gr Flour
- 15 Gr Cocoa powder
- 5 Gr Salt
- 15 Ml Olive oil

### Grand Marnier sabayon

- 2 Unit(s) Egg yolk
- 1 Tbsp Water
- 50 Ml Grand marnier
- 35 Gr Sugar

### Pasta's garnish

- 1 Tbsp Butter
- 1 Oz 3 peppers
- 0.50 Unit(s) Lemon zests

### Topping

- 2 Unit(s) Orange

## Preparation

- Preparation time **30 mins**
- Preheat your **Four Broil** at **0 F°**

### Pasta

First and foremost, start off by mixing well the eggs with the salt and the cacao. In a big bowl, lay down the flour to form somewhat of a well, a hole at the center. Pour the mixture in it and begin mixing slowly with a fork. Continue with your hands.

Let the dough rest, at least 30mins before passing it through the rolling mill.

Cook the pastas 2mins into a big amount of salted boiling water. Strain them and reserve.

Faites cuire les Tagliatelles 1 à 2 minutes dans un grand volume d'eau bouillante. Égouttez-les et

rafraîchissez-les, réservez-les.

### Pasta's finishing touch

5mins before serving, melt some butter in a medium heated pan.

Right before coloration add the Limoncello, let it all reduce without any caramelisation and lastly, add the pastas.

Stirr the pastas until there is a light crispiness.

Put the pastas in a plate and finish with some lemon zest.

### Grand Marnier Sabayon

Bring to a boil some water in a big stewpot and turn off the heat. In a bowl, pour in the egg yolks, the water, the sugar and the Grand Marnier.

With a whisk, mix everything vigorously right under the bain-marie to incorporate a maximum of air inside the blend.

Go back and forth on the bain-marie, depending if you are able to withstand the heat or not as this will also help you creating the sabayon.

Once a ruban is made and the texture is properly done and reached, pour generously a plate.

On broil mode, colour the sabayon that on the very top of the pastas! Serve and enjoy.

### Topping

WARNING: don't do this too far in advance, as your supremes will lose all their juice.

Peel the orange and, using the small knife, remove the segments. Make sure no white remains on the segments.

**Bon appétit!**