

Tagliolini al nero di seppia |

Recipe for 12 tapas

Description

Here we are in Italy, with everything the sun can offer to its cuisine.

Note

The squid ink is an option. You can also use any kind of dry pasta (preferably long) for this recipe.

Ingredients

Tagliolini

- 300 Gr Flour
- 100 Gr Fine semolina
- 4 Unit(s) Egg
- 12 Gr Squid ink

Sauce

- 4 Clove(s) Garlic
- 150 Gr French shallot
- 150 Gr Spanish chorizo
- 400 Gr Yellow pepper
- 36 Unit(s) Peeled medium shrimps
- 1 Tsp Dry oregano
- 150 Ml White wine

Last touch

- 2 Sprig(s) Parsley
- 200 Gr Cherry tomatoes box
- 4 Tsp Olive oil

Preparation

- Preparation time **60 mins**

Preparation

Finely chop the garlic, chisel the shallots.

Cut the chorizo and the pepper in small cubes (brunoise).

Tear off the parsley leaves, quarter the cherry tomatoes.

Tagliolini

Place all the ingredients in a mixer. With the hook, start mixing slowly. When you get a rough dough, transfer it onto the table and knead with your hands until you get a smooth dough.

Wrap the dough in cling film and leave to rest for 30 minutes.

With a pasta machine, roll out the dough, flouring everytime you pass it through, from the thickest setting to the thinnest.

Then pass the pasta sheet into the tagliolini shaper or use a floured knife and cut every 2 to 3 mm.

To cook the pasta, just put them in salted boiling water for 2 to 3 minutes.

Sauce

In a large frying pan, put the chorizo brunoise then put the pan on a medium heat. The natural fat will slowly come out. When hot enough, add the shallots, the garlic, the bell pepper and sweat for a couple of minutes.

Add the shrimps, salt, pepper, oregano, sauté for a couple of minutes and deglaze with white wine. Leave to evaporate, add the pasta with a little bit of cooking water. Add a drizzle of olive oil, reduce, sautéing a little bit, this will create an emulsion which will 'cream' the pasta.

Last touch

In a shallow plate, serve your pasta finishing with the quartered tomatoes, parsley leaves and a drizzle of olive oil.

Bon appétit!