

Tagliatelle Two Ways – Liveryman Joseph Robertson

This is one of Lucia and my favourite tagliatelle recipes. With Lucia being a vegetarian and me being a meat-eater, this recipe enables us both to eat a similar meal at the same time! Lucia's sauce was a happy mistake as she ran out of ricotta and ended up using mascarpone instead... it worked a treat! (it also works as a white sauce for lasagne).

The recipe is for a good sized portion of each.

Ingredients: For the tagliatelle (two portions)

160 grams of white flour
2 large eggs
1 teaspoon of salt
1 tablespoon of olive oil
extra flour for working and shaping the dough

Ingredients: For the bacon and cheese sauce (one portion)

a teaspoon of olive oil for the pan
3 slices of a good quality smoked bacon cut into 1-2cm chunks
1 knob of butter
1-2 table spoons of flour
Milk
1 egg
40 grams of Gruyère (you can substitute for cheddar)
ground pepper (fresh is best)
ground nutmeg

Ingredients: for the vegetarian sauce (one portion)

75 grams of mascarpone cheese (room temperate)
40 grams of feta cheese (less or more to taste)
30 grams of vegetarian 'parmesan' cheese
Milk
salt
ground pepper
ground nutmeg

Method: Tagliatelle

1. Mix the salt into the flour onto a clean work surface and shape it into a 'volcano' into which you crack in the eggs and add the olive oil.
2. Working from the centre, use a fork to mix the eggs and oil first then incorporate the flour volcano bit by bit until the mixture is too thick to stir with the fork
3. Work the pasta dough with your fingers making sure that everything is incorporated together (you should use the fork to scrape the sticky flour away from the work surface and work this in also). If it is too dry, add a little water, if it is too wet, add a little flour.
4. Knead the until it is smooth (should take about 2-3 minutes) and shape it into a ball.
5. Rub a little olive oil on the outside of the ball, wrap it in clingfilm and leave it in the fridge for about 30-60 minutes.
6. Cut the dough into four equal parts and then shape these into the tagliatelle either by using a pasta machine or, if you don't have machine, you can roll the dough onto a work surface and then cut the strips with a sharp knife by hand.
7. Hang the dough on wooden hangers overnight to dry.



Method: bacon and cheese sauce

1. Add a little olive oil and the bacon into a pan and cook over a medium heat.
2. Once cooked, remove the bacon and set it to one side.
3. Add a knob of butter to the bacon oil (in the pan) and melt.
4. Add 1-2 table spoons of flour and mix with a whisk whilst cooking off the flour
5. Once the flour and butter mix is smooth (after about 2 minutes), take the pan off the heat and then add a little whole milk as you whisk (you will note it gets very firm and dry at this point).
6. Add more milk while whisking aggressively (still off the heat) until you get to a nice rich consistency with no lumps
7. Whilst still off the heat, crack in one egg and whisk (be careful that the mixture is not too hot otherwise the egg will scramble).
8. Return to heat and add 1 teaspoon of pepper and half a teaspoon of nutmeg. Whisk.
9. Mix in the Gruyère followed by the cooked bacon before leaving it on a low heat while you cook the pasta.
Note: the sauce should be quite thick at this stage.

Method: vegetarian cheese sauce

1. Put the pan on a low heat and add the mascarpone. Heat and stir until the cheese loosens up.
2. Add the salt, pepper and nutmeg (to taste) together with a splash of milk.
3. Gradually add the feta cheese and half the parmesan cheese whilst stirring. Add more milk if it becomes too thick and leave on a low heat while you cook the pasta.

Method: Cooking the Pasta and adding the sauces

1. Cook the tagliatelle in boiling salted water checking every 30 seconds (it should only take 1-2 minutes as the pasta is fresh).
2. When pasta is cooked, before draining, take a little of the pasta water and add it to both of the sauces to loosen them up to your preferred consistency.
3. Add the pasta to each of the sauces, stir so that the sauce generously coats the pasta.
4. Sprinkle the remaining parmesan onto the vegetarian portion and add fresh pepper to both.

