

Tagliatelle pasta with sauce



Ingredients:

- White flour 800g
- Eggs 7
- Peeled tomatoes 1,5kg
- Onion 80g
- Carrots 80g

Method:

Prepare the egg pasta, with flour, eggs and oil. Let it rest, flatten it and cut the tagliatelle.

Mince vegetables using a cutter.

Cook for some minutes, then add peeled tomatoes and a piece of basil.

When tagliatelle are cooked add them into the sauce.