

Cuttlefish ink and shrimps tagliatelle

Recipe for 4 persons

Description

Fresh pasta with chickpea flour.

Note

Because there is no gluten in this recipe, the dough is more fragile so make little squares of dough to pass through the mill.

Ingredients

Pasta

- 300 Gr Flour
- 3 Unit(s) Egg
- 1 Unit(s) Egg yolk
- 1 Tsp White vinegar
- 4 Gr Squid ink

Garnish

- 2 Unit(s) Chopped shallot
- 175 Ml Nordic shrimps
- 150 Ml 35% cooking cream
- 50 Ml White wine
- 2 Pinch(es) Salt and pepper
- 8 Leaf(ves) Basil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **0 F°**
- Resting time **30 mins**

Tagliatelle

In a food processor, mix all the ingredients for about 10 minutes until the paste is uniform.

Wrap in saran wrap and let aside in the fridge for 2 hours..

Using a pasta machine, roll to flatten the dough then pass through the tagliatelle tool.

In a large pot, bring salted water to a boil and cook the pasta for 3 minutes right before serving.

Shrimps

In a pot with a dash of oil and a spoon of butter, sweat the shallots.

Add the white wine and let reduce, when almost dry add the cream, season with salt and pepper, add the shrimps and let cook for few minutes.

Plating

Drain the pasta, mix with the shrimps and the cream.

Tear a few leaves of basil. Mix and serve.

Bon appétit!