

Pesto Soslu Tagliatelle

Homemade Pesto Tagliatelle recipe with fresh basil sauce. Learn to make authentic Italian pasta with tips for homemade pasta dough and storage.

15 min

HAZIRLIK

1h 20min

PIRME

1h 35min

TOPLAM

4

PORSIYON

Hard

ZORLUK

Pesto Soslu Tagliatelle

Malzemeler

- 3 tbsp heavy cream
- 1 pinch salt
- 1 pinch black pepper

Yapılış

- 1 Prepare the work surface**

Dust a clean work surface generously with flour. Place your pasta dough on the surface and dust the top with more flour to prevent sticking.
- 2 Roll out the dough**

Roll the pasta dough with a rolling pin until it's paper-thin, about 1-2mm thick, rotating and flipping the dough frequently. Dust with flour as needed to prevent sticking.
- 3 Shape the tagliatelle**

Let the rolled dough dry for 10-15 minutes until the surface feels slightly tacky but not wet. Fold the dough loosely from both ends toward the center, creating a flat roll.
- 4 Use a sharp knife to cut the folded dough into strips 8mm wide. Gently unfold each strip and toss with flour to separate the strands.**
- 5 Arrange the cut tagliatelle in loose nests on a floured surface and let rest for 20 minutes to firm up slightly.**
- 6 Prepare the pesto**

If using store-bought pesto, let it come to room temperature. If making fresh pesto, combine basil, garlic, pine nuts, Parmesan, and olive oil in a food processor and blend until smooth.
- 7 Cook the pasta**

Bring a large pot of water to a rolling boil over high heat. Add 1 pinch of salt to the water, then add the fresh tagliatelle.
- 8 Cook the pasta for 3-4 minutes until al dente (tender but still with a slight bite). Reserve 1/2 cup of the starchy pasta cooking water before draining.**
- 9 Combine pasta and pesto**

In a large serving bowl, toss the hot drained tagliatelle with 3 tablespoons of pesto sauce and 1 pinch of salt, adding pasta water 1 tablespoon at a time until the sauce coats the pasta smoothly.

10 Serve immediately while hot, garnished with additional Parmesan cheese if desired.

?puçlar?

Always salt your pasta water generously - it should taste like seawater for properly seasoned pasta.

Reserve 1/2 cup of starchy pasta cooking water before draining to help bind the pesto sauce to the noodles.

Never heat pesto sauce directly on the stove, as this will dull its bright color and fresh flavor.

When making fresh pasta, let the dough rest for at least 30 minutes to develop proper gluten structure.

Dust cut tagliatelle with flour and toss gently to prevent sticking before cooking.

For the best pesto flavor, use freshly grated Parmesan cheese rather than pre-grated varieties.

Add pesto to pasta off the heat, tossing gently with tongs to coat evenly.

Serve immediately while the pasta is hot for the best texture and flavor combination.