



Tagliatelle with fresh peas, bacon & homemade pasta (no machine required)

Ingredients

Serves: 3

- 1 egg, beaten
- 1/2 teaspoon salt
- 140g plain flour
- 2 tablespoons water

Preparation method

Prep: 10 min | Cook: 3 min |

1. In a medium sized bowl, combine flour and salt. Make a well in the flour, add the slightly beaten egg, and mix. Mixture should form a stiff dough. If needed, stir in 1 to 2 tablespoons water.
2. On a lightly floured surface, knead dough for about 3 to 4 minutes. With a pasta machine or by hand roll dough out to desired thickness. Use machine or knife to cut into strips of desired width.

To cook fresh pasta...

Bring a large pot of lightly salted water to the boil. Add the pasta, and cook for 2 to 3 minutes. Fresh pasta cooks very quickly. It will float to the surface when fully cooked. Drain, and use as desired.

- **Prep:**15 mins
- **Cook:**15 mins
- **Easy**
- **Serves 2**

Ingredients

- 100g lardon or chopped bacon
- 1 tbsp [sunflower oil](#)
- 210g [pack fresh, podded peas](#)
- 1 tsp chicken stock concentrate, (we used Knorr Touch of Taste)
- 4 tbsp [crème fraîche](#)
- 1 tbsp [chopped tarragon](#)
- 1 [Little Gem lettuce](#) , cut into wedges
- 4 [spring onions](#) , sliced at an angle into long shreds

Method

- **STEP 1**
- Fry the lardons or bacon in the oil in a large, deep frying pan for 1 min.
- **STEP 2**
- Tip the peas in with the bacon, then pour in 100ml water, the stock and crème fraîche. Stir well, then add the tarragon, lettuce and spring onions. Cover the pan and cook for 3-5 mins until the lettuce is tender, but not wilted. Drain the pasta when ready, then add to the pan and toss together until well mixed.