

## TOMATO PAPPARDELLE



### USED BRESC PRODUCTS



Strattu di pomodoro 450g

### INGREDIENTS

500  
g



- 500 g Italian flour
- 5 eggs
- 50 g Bresc Strattu di pomodoro

### PREPARATION METHOD

Break the eggs and puree the strattu di pomodoro into them with a stick mixer. Put the mixture and the flour into a dough mixer and knead it to an elastic dough. Wrap it in plastic foil and allow to rest for one hour. Make pappardelle with the dough, using a pasta machine. Remember to flour the ribbons regularly. Allow the pasta to dry a little and store in a closed container in the fridge.