



CHOCOLATE TAGLIATELLE WITH ALMONDS, PINE NUTS, CARAMELIZED

Traditional tagliatelle take on a fun spin and a surprisingly delicious flavor in this recipe.



INGREDIENTS:

- 400 g "00" flour
- 20 g Emilia bitter cocoa powder
- 4 eggs
- 20 g Emilia extra dark chocolate
- some salt
- 1/2 tbsp extra virgin olive oil
- 50 g cane sugar
- 2 oranges
- 80 g almond flakes
- 50 g pine nuts
- 30 g Emilia extra dark chocolate
- 100 g butter
- 1 tbsp extra virgin olive oil



Difficulty
MEDIUM



Preparation
40 min



Portions
5

- 1 For the tagliolini: mix the flour and the cocoa powder with a pinch of salt, make a fountain in the center and add the eggs, the oil and the extra dark chocolate that has been melted in a double boiler. Mix well until the mixture is uniform and smooth. Then roll out the dough until it's a few millimeters thick and cut the tagliolini.

TIP

When melting the chocolate in a bain-marie, make sure that the water does not boil to prevent water from going into the chocolate, which would create lumps and make it no longer smooth and fluid.

- 2 For the sauce: heat the butter and oil in a pan, add the almond flakes and pine nuts and cook for a few minutes with a pinch of salt. In the meantime, peel and cut the oranges into strips and place them in a pan with the cane sugar to caramelize them. When ready, put them on a sheet of parchment paper, separate them and let cool.
- 3 Cut half the oranges slices into small pieces and add to the prepared sauce. Cook the tagliolini and as soon as they are ready, drain, leaving a little liquid, cook with the sauce and then plate the pasta. Add the caramelized orange set aside and chocolate curls. Serve.