



Homemade Pappardelle Pasta Recipe



Pappardelle is a type of pasta cut into wide strips, very similar to a slightly wider fettuccine. So, today you will use this pasta in a delicious Pappardelle Pasta Recipe, we will teach you how to use both the white sauce and the alfredo sauce which is perfect with this pasta.

Originating from the region of Tuscany, Italy, the term pappardelle derives from the verb “pappare”, which literally means “to swallow” in Italian. This dough is in the form of strips and can be cut manually with irregular edges. It is a 100% durum flour dough, characteristics that guarantee its quality and differentiated texture. Check out some Pappardelle Pasta Recipes now:

RECIPE FOR PAPPARDELLE PASTA IN WHITE SAUCE

Ingredients:

- 500 grams of Pappardelle pasta
- 1 tablespoon full of wheat flour
- 2 tablespoons full of butter
- 200 grams of grated mozzarella
- 1 kilo of onion

3 glasses of milk (200ml each)

salt and pepper to taste

Preparation method:

First, we will peel the onions, cut them into slices and soak them in cold salted water for 30 minutes.

In a pan with plenty of water, place the Pappardelle pasta to cook in salted water.

Then, drain the onion and brown it in 2 tablespoons of butter.

Then, sprinkle with wheat flour, stir well and sprinkle with milk, season with salt and pepper, wait for it to boil, lower the heat and cook until the onions are very soft.

Pass this cream first through a blender and then through a sieve.



Finally, mix with the cheese and heat, when the cheese is melted, pour the cream over the Pappardelle cooked al dente, in salted water, and serve very hot.

PAPPARDELLE PASTA RECIPE WITH ALFREDO SAUCE

Ingredients:

400 grams of Pappardelle pasta

Ingredients for Alfredo Sauce :

½ (tea) freshly grated Parmesan cheese

2 (tea) fresh cream
5 (soup) butter
salt and crushed black pepper to taste

How to prepare:

Cook the pasta in a pan with 4 liters of boiling water and 3 teaspoons of salt. Stir occasionally until al dente. Remove from heat, drain the water and distribute the pasta on plates. Reserve.

Sauce:

First, in a heatproof bowl, add the cream.

Then, place the bowl in a pan with water to make a bain-marie. Bring to the boil and cook, beating occasionally with a hand whisk until it boils.

Then, gradually add half the cheese and butter without stopping beating. Adjust the salt and add the black pepper.



Finally, remove the sauce from the heat and pour it over the pasta. Serve with the remaining Parmesan cheese.

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