

# Paglia e Fieno Tagliolini

A seasonal, creamy plant-based pasta dish that packs a flavourful punch.

Serves: 4

Preparation time: 60 minutes

Cooking time: 10–15 minutes

## Ingredients

	Ingredient	Weight/Qty
Yellow pasta	Semola flour	200 g
	Hot water	90 ml
	Saffron powder	1 bag
Green pasta	Semola flour	250 g
	Spinach, boiled	50 g
	Hot water	70 ml
Stock	Water	
	Asparagus trimmings	
Sauce	Vegetable stock	600 ml
	Flora Plant Double	600 ml
	Flora Plant Salted	80 g
	Shallots, chopped	120 g
	Black pepper	
	Garlic oil	
Main Dish	Peas	160 g
	Green asparagus	15 pcs
	White asparagus	15 pcs
	Flora Plant Salted	20 g
	Violife Epic Grated Original or Cheddar	120 g
	Garlic	1 clove
	Flat leaf parsley	40 g

## Method

### Pasta

1. Yellow pasta: heat the water with saffron powder until dissolved, pour into the flour and mix well.
2. Knead mixture until smooth. Wrap in cling film, leave for 30 mins.
3. Green pasta: heat the water, add the boiled spinach and blend. Proceed as for the yellow pasta.
4. Flatten both doughs to 1mm thickness, using a pasta machine or rolling pin.
5. To prepare the tagliolini by hand, cut sheets to the desired length, roll width wise and cut into thin strips.

### Stock

1. Prepare the asparagus.
2. Boil the trimmings and simmer for 15 minutes, then filter.
3. Cut the tips of the asparagus at about 2cm, slice the rest of the stem, separating the white from the green.
4. Blanch the white asparagus and cool in iced water.

### Sauce

1. Sweat the shallots with the Flora Plant Salted, add the stock, Flora Plant Double and garlic oil, season and reduce.

### For the final dish

1. Mix the Violife Epic Grated Original or Cheddar, chopped parsley and grated garlic, set aside.
2. Using the asparagus blanching water, cook the tagliolini, with the peas and asparagus for 2 minutes.
3. Drain the vegetables and add to the sauce, cook for 1 minute.
4. Stir in the Violife Epic Grated Original or Cheddar, parsley and garlic and transfer to a baking dish. Drizzle the top with the remaining melted Flora Plant Salted and bake at 180°C for 10–15 minutes.
5. Garnish and serve.

## Featured Products



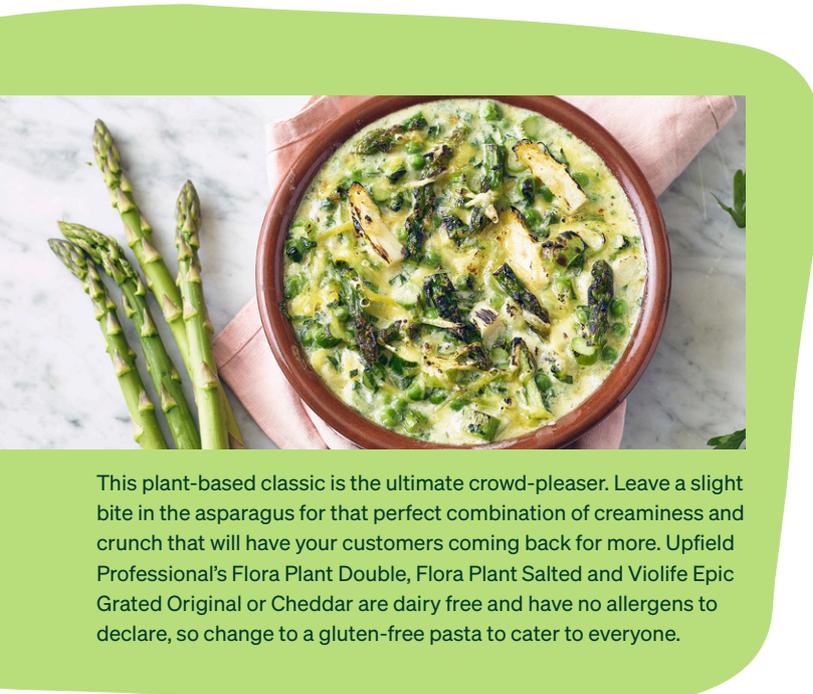
Flora Plant Double 31%



Flora Plant Salted



Violife Epic Grated Original or Cheddar



This plant-based classic is the ultimate crowd-pleaser. Leave a slight bite in the asparagus for that perfect combination of creaminess and crunch that will have your customers coming back for more. Upfield Professional's Flora Plant Double, Flora Plant Salted and Violife Epic Grated Original or Cheddar are dairy free and have no allergens to declare, so change to a gluten-free pasta to cater to everyone.