

**Tagliolini con la bagna
Brusca o salsa agresta
Tagliolini with Egg-and-Lemon Sauce
Serves 6**

**2 cups flavorsome chicken or vegetable stock
2 eggs
2 egg yolks
Juice of 1-2 lemons
1 lb tagliolini (thin tagliatelle)
Salt
3 tablespoons olive oil
Pepper**

Make the sauce first. Bring the stock to the boil. In a bowl, beat the eggs and yolks and lemon juice, then beat in a little of the hot broth. Pour this mixture into the rest of the simmering broth, stirring vigorously over low heat until the sauce thickens, but do not let it boil or the eggs will curdle. Let it cool.

Cook the tagliolini in boiling salted water until done al dente and drain. Dress with olive oil, salt, and pepper and stir so that they do not stick together. Let them get cold before mixing with the sauce.

Variations:

For a thicker sauce, before you add the egg and lemon to the broth mix 1 tablespoon of cornstarch or arrowroot to a paste with a little water and pour into the simmering broth, stirring until it thickens, and simmer for about 15 minutes.

Instead of lemon, agresto (verjuice), the very sharp juice of immature grapes, was once used.