



The secret to a sauce that clings

Why wood?

Many people ask me if they can make pasta on a marble countertop or a stainless steel table. My answer is always the same: you can, but you shouldn't. In the world of the *sfoglina*, the *tagliere* - the massive, wooden board - is not just a surface; it's an active ingredient.

Artisanal pasta shops like ours rely on wood for its natural porosity and thermal stability. Unlike cold marble or stainless steel, wood maintains a constant temperature, providing immediate feedback as you work. It is the board itself that speaks to you: you have reached the correct proportion of flour the moment the dough moves freely without sticking. Marble and steel are deceptive; they lack that essential tactile communication.

Beyond the feel, the wood provides the texture. As you roll with the *mattarello*, the friction of wood on wood creates a subtle roughness on the sheet. In contrast, machine-made pasta is pressed between metal rollers, resulting in a slick, sealed surface that allows sauce to simply slide off. On a wooden board, the dough attains its true character, perfectly prepared to capture and hold the sauce.