



recipe box

HOMEMADE PASTA

Tools & Utensils

- Measuring cups; fork; pasta machine

Ingredients

- 1 cup all-purpose or semolina flour, plus extra as needed; 1 large egg; pinch of salt; water

Directions

1. On a clean, flat surface, measure 1 cup of flour.
 2. Make a small well in the flour.
 3. Break the egg into the well and add salt.
 4. Working with a fork, begin incorporating flour into the egg.
 5. When the mixture becomes too difficult with the fork, start using your hands.
 6. Knead the dough by hand until smooth, about 2 minutes.
 7. Cover dough with plastic wrap and let rest for 10-15 minutes.
 8. Roll the dough through the pasta machine repeatedly until it is thin and satiny.
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Directions (cont'd)

9. Run each sheet of pasta through the desired pasta cutter on the pasta machine.
 10. To keep the cut pasta from sticking together, spread it out on a floured baking sheet.
 11. Bring 4 quarts of water to a boil.
 12. Add 1 tbsp. of salt to the water.
 13. Add pasta to boiling water; remember that fresh pasta cooks quickly. As soon as the pasta floats to the top it is done.
 14. Top with your favorite sauce.
 15. Serve and enjoy!
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