



Homemade Pasta

Pasta Dough Ingredients

- 1 large egg
- 1 t olive oil
- ½ t salt
- Scant ¾ cup flour

Directions

- Combine flours and salt onto a clean work surface and make a well in the center.
- Break the egg into the well.
- Gradually mix the egg mixture into the flour using a fork, bringing the ingredients together into a firm dough.
- If dough is too sticky, sprinkle on additional Semolina until it comes together. If it's too dry, sprinkle water until you get the right consistency.
- Knead the pasta dough until it's smooth, 5-10 minutes. This is very important, as it will help develop gluten, which will allow your pasta to stretch as it is rolled
- Lightly massage it with a touch of olive oil, cover with plastic wrap, and let it rest at room temperature for at least 30 minutes, which will help relax the gluten.
- Be sure to sprinkle semolina on each layer or they will stick together
- On a lightly floured surface, use a rolling pin roll out to desired thickness, you should be able to see through it, just slightly and cut as desired.
- Either set on cookie sheet until ready to cook or dry pasta on a drying rack.
- To cook, bring a large pot of salted water to a boil. Add pasta and cook until tender (approximately 3 - 5 minutes). When making lasagna, no need to boil noodles. Add directly to your recipe.