

HOME MADE PASTA

8 16 32 SER
3 1/2 7 14 CUP BREAD FLOUR
4 8 16 EA. EGGS
GOOD PINCH SALT

1. PUT FLOUR ON THE CLEAN TABLE SERVICE, MAKE A WELL, ADD SALT & EGGS.
2. MIX TOGETHER WITH YOUR HANDS TO FORM A DOUGH. ADD A LITTLE WATER IF NEEDED.
3. KNEAD DOUGH FOR 10 TO 15 MIN, UNTIL SMOOTH, FIRM & ELASTIC.
4. SEPARATE INTO 2 PIECES, PLACE ON FLOURED WORK SURFACE. ROLL FROM INSIDE OUT, TURNING AS YOU GO OR PUT THROUGH A PASTA MACHINE. DOUGH SHOULD BE AS THIN AS A DIME. STRETCH DOUGH AS YOU ROLL.
5. CUT INTO DESIRED PASTA SHAPES.
6. COOK IN BOILING SALTED WATER FOR 3 TO 5 MIN.
7. PASTA WILL DOUBLE IN SIZE. SERVE WITH DESIRED SAUCE.