

Homemade Pasta

Ingredients

- 1 1/2 c Semolina Flour
- 2 c Flour
- 4 Eggs (room temperature, beaten)
- 1/4 c Olive Oil
- 1/4 c Water
- 1 t Salt

Instructions

1. Combine semolina, flour, beaten eggs, water, salt and oil in stand mixer bowl. Knead on medium speed with a dough hook. If dough is too sticky, sprinkle on additional Semolina until it comes together. If dough is too dry, sprinkle water until you get the right consistency.
2. You'll want to knead until the dough is elastic. Slice into the dough with a paring knife; if you see lots of air bubbles, keep kneading. The dough is kneaded when it forms a smooth elastic ball and has very few air bubbles when cut. Test by pressing your knuckle into the dough; if it starts to bounce back then it's ready. Place dough in a covered bowl and let rest for at least 30 minutes.
3. Cut dough into small pieces. Working with a

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piece of well-floured dough, send through the roller on the widest setting, thickness of 0. Fold in thirds and rotate so that straight edges are on the side and send it through again. Fold in thirds once more, again with straight edges on sides, and then send it through thickness 0 for a third pass.

4. Then, change thickness to 1 and send dough through once. Ensure your dough always has enough flour so that it doesn't stick to your roller.

Continue process stepping through thicknesses 2, 3, 4 and 5 being the last.

5. Cut pasta to desired size. Ensure each of the noodles are well covered in flour so they don't stick. You can't go overboard here because it will all come off when you cook the pasta. Either set

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on cookie sheet until ready to cook or dry pasta on a drying rack.

5.To cook, bring a large pot of heavily-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.