

Pasta

1 c..... Flour
(semolina)
2 ea Eggs
1 tsp..... Salt
1 tsp..... Water

1. Place flour on a smooth surface creating a well in the center.
2. Place eggs, salt and water in well.
3. With a fork, whip eggs while incorporating the flour into the mixture.
4. When the mixture becomes too clumpy use hands until dough becomes smooth.
5. Roll dough with a pasta roller into sheets set on #1.
6. Fold in half and run through again. Repeat several times. This helps in kneading the dough. Decrease the thickness of the roller to #3. Depending on what you want to do with the pasta, you can continue decreasing the thickness.
7. Cut the dough into the desired shape.
8. The pasta can be dried and used later or boiled and used right away.



I use semolina, which is milled durum endosperm. This gives a better texture that won't get as soggy.

If you don't have a pasta roller you can use a rolling pin but you will need to knead the dough longer and the dough will want to shrink back. There are also electric machines that will make many different shapes where you just put the ingredients in the well and turn it on. I have a machine but I like my roller better. The roller I found has an attachment that makes raviolis. Next week I will be getting more into that with Chocolate Hazelnut raviolis.

Herbs and spices can be added to flavor the pasta. I folded in fresh basil and made fettuccini with the attachment I got with my roller. I placed the fresh basil leaves on the sheet of pasta, folded it in half then ran it through the roller. I then continued to fold and roll it until the sheets were smooth.

Be creative, have fun and enjoy!