



Pasta fresca

Homemade Egg Pasta

Ingredients (6 people):

- 250gr. (8.81 oz.) of 00 flour or all-purpose flour
- 250gr. (8.81 oz.) of durum wheat flour
- 5 Large pinches of salt
- 5 tablespoons of olive oil
- 5 large eggs

Preparation:

1. Mix the two flours together and bring them together as a mound on your kitchen surface
2. Make a deep hole/well in the center of the flour mound.
3. Break the eggs into the hole, add the salt and the oil. Break up the egg yolks with your finger and then start working the eggs into the flour by going round the hole with your finger and integrating the flour. Keep going until a rough dough has formed.
4. Knead the dough (8 minutes is best) until it becomes softer and fully combined by using the palm of your hand to push the dough away from you.
5. Wrap the pasta in cling film and leave it to rest at room temperature for half an hour.
6. Now it is time to roll the pasta. Follow the instructions on the machine but the general idea is to use the widest setting and keep working the dough through the machine until you have reached the thinnest setting suitable for the pasta you are making. You will need to pass the pasta through the first widest setting twice (this is to get a correct rectangle shape), folding the dough like an envelope each time you pass it through: bring the two ends over each other so the piece is a third of the length. Once the paste is a manageable rectangle shape, you will not need to fold it each time it comes out the machine.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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