

PASTA DOUGH



For short or stuffed pasta, you can choose whether or not to use semolina, as it serves to give structure to long pasta.

If necessary, do for more people simply increase the quantity of ingredients and use the ratio of 100 g of flour to a large egg and 1 pinch of salt.

Ingredients (Serves 2 people):

150 g type 00 wheat flour

50 g thin semolina

2 large eggs

2 pinches of salt

Type 00 wheat flour to sprinkle as needed

Preparation:

1. Mix wheat flour and semolina on a clean work surface or in a large bowl.
2. Make a hole in the middle and break the eggs and put the pinches of salt.
3. With a fork, beat the eggs quickly and mix the flour with the eggs gradually until the mixture is homogeneous.
4. Sprinkle the work surface with flour and to knead the dough stretch with the palm forward and roll back.
5. Then stretch again.
6. Keep stretching and roll back several times until you get a smooth and soft pasta.
7. Make a ball and wrap in PVC film and let stand for at least 30 minutes at room temperature.