



Egg Pasta

INGREDIENTS

- 200g flour
- 100g semolina
- 3 eggs



Serves: 3



Prep Time: 20 min



Cooking Time: 2 min

METHOD

1. Mix flour and semolina together. Tip onto the bench top, forming a mound. Using your fingertips, make a well in the center big enough for the eggs. Break the eggs into the center of the well. Using a fork, beat the eggs, making sure the liquid does not breach the walls of the well.
2. Using the fork, gradually draw the flour from the sides of the well into the egg mixture to combine the flour with the liquid. Secure the wall of the well with your other hand until the liquid has absorbed enough flour that it will not flow over the wall and becomes thick.
3. Begin using both hands to gently combine dry and wet ingredients. Once you have ingredients combined well, you can start pressing it together to create a ball of dough, this should be moist but not sticky (If the dough is dry, dampen your hands and continue kneading). Using the heel of your hand, push the dough down and away from you, fold it in half, back toward you, rotate a quarter turn and repeat the kneading motion. Knead the pasta dough until you have an even texture and the dough springs back after you press it. Flatten as best you can, cover with cling film and rest in the fridge for a minimum of 20 minutes.
4. After resting, the dough is ready to roll, and cut as desired.

Tip: To increase or decrease the recipe, the ratio is usually 1 egg per 100g of flour/semolina mix.



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