

Homemade Pasta

Makes about 1 ½ pounds fresh pasta



Ingredients

- 2 ½ cups semolina flour
- 4 large eggs, whisked
- 1-2 tablespoons water, only if needed



Steps

Step 1: Place the semolina flour in a large bowl and make a well in the center.

Step 2: Add the whisked eggs to the well and using a large spoon stir the eggs to gradually add a little of the semolina flour in at a time until the dough comes together. If the dough is dry and feels too crumbly (won't stay together when pinched), add 1 tablespoon of water at a time.

Step 3: Dump the dough out onto a clean work surface lightly dusted with flour. The dough may look very clumpy and that's ok. Keep bringing it together to form a ball. Knead until the ball is super smooth.

Step 4: Wrap dough well in plastic wrap and refrigerate for a couple of hours or even overnight.

Step 5: When you're ready for the dough take it out of the fridge and bring it to room temperature. I like to cut it into eighths. Then depending on how you are using the noodles you can roll it and cut it accordingly. If you are making flat sheets for lasagna, roll each piece until it's about 1/4 inch thick. Transfer sheets to a baking sheet pan lined with parchment paper until you are ready to layer and stuff into a lasagna. Or, if you are using these for fettuccine, you can roll each piece out and with a pizza cutter, cut strips of desired thickness. You can hang them on a pasta rack or lay them on a clean, dry towel until you are ready to cook them. You would bring water to boil seasoned with salt and add the noodles, stirring, until they are al dente. Fresh noodles do not take as long to cook as dry noodles to watch them. Usually when they float to the top they are done.