HOMEMADE PASTA

Homemade pasta is an easy way to add a hint of fanfare and freshness to your next family meal.



ILLINOIS FARM BUREAU®

SERVING SIZE: 4 4-OUNCE SERVINGS

INGREDIENTS:

- 2 cups flour; "00" flour is recommended, but all-purpose flour can be used
- 3 large eggs, room temperature
- 2 Tbsp olive oil
- 1 tsp salt, or more to taste
- 2 Tbsp water, or more as needed

DIRECTIONS:

1. Mix flour, eggs, oil, and salt in a medium-sized bowl until well combined. Add water 1 tsp at a time until a thick, smooth dough forms.
2. Turn dough onto a lightly floured surface and knead for 10 minutes, or until the dough is firm and smooth in texture. Let rest for 10 minutes.
3. Divide dough into 8 equal balls and work into desired shape by hand or using pasta maker (more information on reverse).
4. Cook immediately in boiling water for 2-6 minutes depending on pasta shape, or until pasta is soft, but still firm. Or store unshaped dough in an airtight container in the refrigerator for up to 3 days.
5. Serve with your favorite sauce and toppings and enjoy!

"00" Flour is also called doppio zero. This flour is best for pasta because of it is finely milled, meaning it is extremely soft and powdery, helping to make elastic and delicate pasta dough.

