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## Handmade/Homemade Pasta



(Yields approximately 8 oz. of pasta)

### INGREDIENTS

- 1 cup unbleached flour
- 1/4 cup semolina flour (made from Durham wheat)
- 2 teaspoons olive oil
- 2 eggs
- 1 teaspoon salt

### DIRECTIONS

1. Sift flours and salt into a large flat bowl, or serving platter
2. Make a well in the center, using the bottom of a cup or bowl
3. Place oil and eggs in the well
4. With a large fork, make a sweeping motion, stirring the egg and oil and integrating a little more of the flour with each stir. Keep stirring until you have a sticky ball. You might have leftover flour, but only use what you need to make the ball.
5. Dump the dough ball onto a floured surface and knead for about 4-5 minutes, incorporating more dough into the ball as needed until the dough is smooth and no longer sticky.
6. Shape dough into a small rectangle
7. On a clean flat surface dusted with flour, roll the dough out to a very thin 1/16-inch rectangle, approximately 14 x 12 or so. Now, you will not automatically be able to make a perfect rectangle, but do your best, or trim it to resemble a rectangle after it's rolled out. Turn surface as necessary to allow for even rolling. (You will need to use some muscle to roll this dough out to the desired thickness!)
8. Using a metal ruler, or some other straight edge on top of the dough, roll a sharp knife or pizza cutter along the edge to cut pasta in the desired width.
9. At this point, you can either wrap the pasta in plastic keeping it airtight and refrigerate until ready to use, or you can cook it immediately. Just remember this pasta has raw egg, so you must refrigerate it if you don't intend to cook it immediately!





pasta linguine



pasta fettucine

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