

Recipe Name: Homemade pasta doughs

Serves: _____

From: all

Cook Time: _____

Ingredients

Direction

- * usually you use 1 egg : 3/4 c. flour.
- * eggs should always be room temperature.

Eggy light
pasta

2 whole eggs (large)
4 egg yolks
2 cup semolina flour

cream sauces,
oil + butter sauces.

Dense firm
pasta

1 cup "00" flour
1 cup semolina flour
3 whole eggs

Red sauces
veg table sauces

Dense
pasta

5 eggs
2 cup AP flour
1 cup semolina flour
1/4 tsp salt.

Traditional
pasta

2 cup AP flour
3 eggs
Notes: 3 Tbsp H₂O
1 Tbsp olive oil
1 tsp salt.

- always rest dough 30+ minutes on counter wrapped in plastic wrap. Before rolling.

- fresh pasta needs only 2-3 minutes in boiling water.