



Homemade Pasta without a Pasta Machine

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 33 mins

Description

Havent got a pasta machine but still want to try homemade pasta This is the recipe for you All you need is flour eggs salt and a rolling pin And of course some time to have fun

Ingredients

- - 2 ½ cups Italian-style tipo 00 flour
- plus additional for dusting - 3 large eggs - 1 pinch salt - 1 tablespoon water
- or as needed

Instructions

1. Place flour on a marble or wooden work surface. Make a well in the center and crack in the eggs; add the salt. Gently beat eggs with a fork
2. incorporating the surrounding flour
3. until batter is runny. Bring remaining flour into the batter using a bench scraper until dough forms a ball. Mix in water
4. 1 tablespoon at a time
5. if dough feels too stiff. Knead dough with your hands by flattening the ball
6. stretching it and folding the top towards the center. Turn 45 degrees and repeat until dough is soft and smooth
7. about 10 minutes. Shape dough into a ball. Place in a bowl and cover with plastic wrap. Refrigerate until firm
8. 30 minutes to 1 hour. Dust work surface with flour. Divide dough into 3 equal portions. Flatten 1 piece a little and roll out 5 to 6 times with a rolling pin. Turn dough 45 degrees and roll 5 to 6 times. Continue rolling and turning until dough is 1/16-inch thick. Cut dough into a sheet. Dust generously with flour and roll into a cylinder. Slice cylinder into 1/4-inch thick strips. Unroll strips and toss generously in flour. Let tagliatelle air-dry
9. about 30 minutes. Bring a large pan of salted water to a boil. Drop in tagliatelle and cook until tender yet still firm to the bite
10. 3 to 5 minutes. Drain. Cook's Note Substitute all-purpose flour for the 00 flour if desired. To make tagliolini
11. slice cylinder into 1/8-inch strips. To make pappardelle
12. slice cylinder into 1-inch strips. To make ahead: air-dry the pasta overnight
13. dusting with more flour if still moist. Once completely dry
14. it will become stiff. Store in a paper bag and use within a couple of days.