



Homemade Lasagna Sheets

Jacob · 30/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

4

Description

Homemade lasagna noodles are easier to make than you think and you dont even need a pasta machine And forget about blanching the sheets before baking no precooking is required

Ingredients

- - 2 ¼ cups Italian-style tipo 00 flour
- plus additional for dusting - 3 large eggs - 1 pinch salt - 1 tablespoon water as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place flour on a marble or wooden work surface. Make a well in the center and crack in eggs; add salt. Dotdash Meredith Food Studios Gently beat eggs using a fork
2. incorporating surrounding flour
3. until mixture is runny. Bring remaining flour into the mixture using a bench scraper until dough forms a ball. Mix in water
4. 1 tablespoon at a time
5. if dough feels too stiff. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Knead dough with your hands by flattening
6. stretching it
7. and folding the top towards the center. Turn 45 degrees and repeat until dough is soft and smooth
8. about 10 minutes. Shape dough into a ball. Place in a bowl and cover with plastic wrap. Refrigerate until firm
9. 30 minutes to 1 hour. Dotdash Meredith Food Studios Divide dough into 3 equal portions. Take one piece and flatten it a bit with your hands. Dust a work surface with flour and roll dough out using a rolling pin 5 to 6 times. Turn dough 45 degrees and roll out again
10. 5 to 6 times. Keep rolling and turning in the same way until dough is evenly very thin. When you hold up the dough
11. you should be able to see your fingers through it. Dotdash Meredith Food Studios Cut pasta dough into rectangular sheets to fit your baking dish using a pastry wheel or a knife. Transfer lasagna sheets to a floured kitchen towel and let air-dry for about 30 minutes before assembling. Dotdash Meredith Food Studios Recipe Tip If you want to pre-make the pasta
12. air-dry it overnight
13. dusting with more flour if it's still too wet. Once completely dry
14. it will become stiff. Store in a paper bag
15. and use within a couple of days. Pasta Machine Option: Divide dough into 3 equal portions. Flatten 1 portion and pass through the thickest setting of the machine. Dust with flour
16. fold in half like a book
17. and repeat 3 to 4 times — always flouring
18. folding
19. and passing through the thickest setting — until dough is smooth in texture
20. even in size
21. and no longer sticky. Set the machine to a middle setting and pass each sheet through once more. Move to the next-to-last setting and pass through again. Cut 1 long strip in half. Pass the first half through the thinnest setting. Place this very long and thin sheet on a floured cloth. Repeat with remaining dough to make 6 long sheets. Trim sheets to fit your baking dish. Air-dry for 30 minutes
22. assemble
23. and bake.