



Whole Wheat Pasta

Jacob · 30/09/2024



Prep Time

4

Difficult

Medium

Servings

4 servings

Description

Fresh healthy and very delish I sometimes make this the traditional style and when in a hurry I throw all the ingredients into my mixer with the kneading hook

Ingredients

— - 1 ½ cups all-purpose flour - 1 ½ cups whole wheat flour - ½ teaspoon sea salt - 4 eggs - 2 teaspoons olive oil

Instructions

1. Stir together the all-purpose flour
2. whole wheat flour and salt in a medium bowl
3. or on a clean board. Make a hollow in the center
4. and pour in the olive oil. Break eggs into it one at a time
5. while mixing quickly with a fork until the dough is wet enough to come together. Knead on a lightly floured surface until the dough is stiff and elastic. Cover
6. and let stand for 30 minutes to relax. Roll out dough by hand with a rolling pin
7. or use a pasta machine to achieve the desired thickness of noodles. Cut into desired width and shapes. Allow the pasta to air dry for at least 15 minutes to avoid having it clump together. To cook fresh pasta Bring a large pot of lightly salted water to a boil. Add the pasta
8. and cook for 2 to 3 minutes. Fresh pasta cooks very quickly. It will float to the surface when fully cooked. Drain
9. and use as desired.