

Homemade Red Pasta Dough

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

Just a bit of tomato paste is all it takes to give your homemade pasta dough an appetizing reddish hue and delicious taste Use it to make tagliatelle lasagna or ravioli

Ingredients

- - 2 ½ cups Italian tipo "00" flour
- or more to taste - 3 large eggs - 1 ½ tablespoons tomato paste - 1 pinch salt - 1 tablespoon water
- or as needed (Optional)

Instructions

1. Place flour on a marble or wooden work surface. Make a well in the center; crack eggs into center. Add tomato paste and salt. Gently beat eggs and tomato paste with a fork
2. incorporating the surrounding flour
3. until dough is runny. Bring remaining flour into dough using a bench scraper until 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
7. and folding the top towards the center. Turn 45 degrees and repeat until dough 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. Roll dough out using a pasta machine or rolling pin. Turn into your favorite pasta shape.