



Homemade Saffron Pasta

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

4

Description

Fragrant and colorful fresh egg pasta infused with saffron Roll out in thin sheets with or without a pasta machine then bake directly in a lasagna with bolognese or bechamel sauce or make tagliatelle and serve with your favorite sauce

Ingredients

— - 1 pinch saffron threads - 2 tablespoons hot water - 2 ½ cups Italian-style tipo 00 flour - 3 large eggs - 1 pinch salt

Instructions

1. Soak saffron threads in hot water for 30 minutes. Place flour on a marble or wooden work surface. Make a well in the center and crack in eggs; add salt and saffron water. Gently beat eggs
2. saffron
3. and water using a fork
4. incorporating the surrounding flour
5. until mixture is runny. Pull remaining flour into the center using a bench scraper
6. incorporating it until dough forms a ball. Add more water
7. 1 tablespoon at a time
8. if dough is too stiff. Knead dough with your hands by flattening the ball
9. stretching it
10. and folding the top towards the center. Turn 45 degrees and repeat until dough is soft and smooth
11. about 10 minutes. Shape dough into a ball. Place in a bowl and cover with plastic wrap. Refrigerate until firm
12. 30 minutes to 1 hour. Roll out the dough with a pasta machine or with a rolling pin and cut into lasagna sheets or tagliatelle. Cook's Note: This recipe yields tagliatelle for 4 to 5 servings or lasagna sheets for 6 to 8 servings.