



Eggless Pasta

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Easy

Servings

1 hr 10 mins

Description

Easy eggless pasta recipe thats sure to appeal to anyone on a plantbased or lowcholesterol diet

Ingredients

- - 2 cups semolina flour - ½ teaspoon salt - ½ cup warm water
- or more as needed

Instructions

1. Mix flour and salt together in a large bowl. Add warm water and stir to make a stiff dough; add more water if dough seems too dry. Pat dough into a ball and turn out onto a lightly floured surface. Knead for 10 to 15 minutes. Cover and let rest for 20 minutes. Working with 1/4 of the dough at a time and keeping the rest covered to prevent it from drying out
2. roll dough by hand to a thickness of 1/16 inch. If using a pasta machine
3. stop at the third to the last setting. Cut pasta into desired shapes. Bring a large pot of lightly salted water to a boil. Cook pasta in the boiling water until tender yet firm to the bite
4. 3 to 5 minutes. Drain.