



Fresh Semolina and Egg Pasta

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

Nothing beats fresh semolina pasta and this simple recipe is the best thing ever You can make any style of pasta you like from fettuccine to ravioli to lasagna

Ingredients

— - 2 cups all-purpose flour - 2 cups semolina flour - 1 pinch salt - 6 large eggs - 2 tablespoons olive oil

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Sift all-purpose flour
2. semolina flour
3. and a pinch of salt together in a large bowl. Make a mountain out of flour mixture on a clean surface; create a deep well in the center. Break eggs into the well and add olive oil. Whisk eggs very gently with a fork
4. gradually incorporating flour from the sides of the well. When mixture becomes too thick to mix with a fork
5. begin kneading with your hands. Dotdash Meredith Food Studios Knead dough until it is smooth and supple
6. 8 to 12 minutes
7. Dust dough and work surface with semolina as needed to keep dough from becoming sticky. Wrap dough tightly in plastic wrap; allow it to rest at room temperature for 30 minutes. Dotdash Meredith Food Studios Roll out dough with a pasta machine or a rolling pin to desired thickness. Cut into your favorite style of noodle or stuff with your favorite filling to make ravioli. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Cook pasta in the boiling water until tender yet firm to the bite
8. 1 to 3 minutes (or longer depending on thickness). Drain immediately and toss with your favorite sauce. Dotdash Meredith Food Studios Recipe Tip Semolina is a special variety of wheat flour available at health food stores and gourmet grocery stores.