

Making Homemade Pasta Is Shockingly Easy To Make



Homemade Pasta Recipes: Making homemade pasta is shockingly easy to make! by Layla Tacy

★★★★☆ 4.6 out of 5

Language	: English
File size	: 2075 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 53 pages
Lending	: Enabled



If you've always thought that making homemade pasta was too difficult, think again. It's actually surprisingly easy, and it's so much more delicious than store-bought pasta. With just a few simple ingredients, you can make fresh, flavorful pasta that will impress your friends and family.

Ingredients

- 1 cup all-purpose flour, plus more for dusting
- 2 large eggs
- 1/2 teaspoon salt
- Optional: 1 tablespoon olive oil

Instructions

1. In a large bowl, whisk together the flour, eggs, salt, and olive oil (if using). The dough will be sticky.
2. Turn the dough out onto a lightly floured surface and knead for 5-7 minutes, until it is smooth and elastic.
3. Wrap the dough in plastic wrap and let it rest at room temperature for 30 minutes.
4. Divide the dough into four equal pieces and roll out each piece into a thin sheet, using a pasta machine or a rolling pin.
5. Cut the pasta sheets into your desired shape and cook in boiling salted water for 2-3 minutes, or until al dente.
6. Drain the pasta and serve with your favorite sauce.

Tips

- If you don't have a pasta machine, you can roll out the dough by hand using a rolling pin. Just be sure to flour the rolling pin and the dough well, and roll the dough out as thinly as possible.
- If the dough is too sticky, add a little more flour. If the dough is too dry, add a little more water.
- Let the dough rest before rolling it out. This will help the gluten to relax and make the dough easier to work with.
- Cook the pasta in boiling salted water. This will help to prevent the pasta from sticking together.
- Don't overcook the pasta. Pasta should be cooked al dente, or firm to the bite.

Recipes

Here are a few of our favorite homemade pasta recipes:

- Spaghetti alla Carbonara
- Lasagna
- Ravioli
- Gnocchi

Making homemade pasta is easy, delicious, and rewarding. With just a few simple ingredients and a little bit of time, you can create fresh, flavorful pasta that will impress your friends and family. So what are you waiting for? Give it a try!



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