Making Homemade Pasta Is Shockingly Easy To Make



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

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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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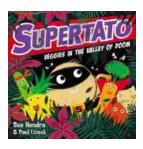
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