

Fresh Homemade Pasta Master Course

0-Type Flour and Egg Pasta Dough

Ingredients

Serves 1 person

100 g (3.5 oz) soft-wheat flour, 0-type

1 medium egg

Procedure

Place the flour on your working surface. With the tip of your fingers, make a large well in the center of the flour with a circular movement.

Crack the egg and place it in the center of the well. Gently whisk the egg with a fork. Gradually incorporate the flour into the egg. Using your fingertips, mix and combine the ingredients until the dough comes together.

Start kneading the dough energetically. With the heel of one hand press deeply into the dough, then stretch it out away from you. Fold it back on itself then turn it a little clockwise. Knead, fold, turn, and repeat. Do this for at least 10 minutes.

Your final result should be a firm and elastic ball. Wrap up the dough in plastic and leave it to rest at room temperature for at least 1 hour. If you are not going to use it after the resting time, place it in the fridge.

Pasta Shapes You Can Make

Fettuccine, tagliatelle, lasagne, maltagliati, pastina, farfalle, garganelli, pappardelle, ravioli, sfrisolate, tagliolini, lanterne, quadratini, and more.



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