

# Homemade Pasta

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- **Ingredients:**

250g Duralina (Durum Semolina)  
250g Atta Flour or Plain Flour  
20ml Oil  
1 tsp Salt  
30ml Water  
4 Eggs (or water equivalent)

**Method:**

**Bread Machine:** Place water in the pan. Add flours, eggs, oil and salt. Use the **pasta** or **dough** setting (depending on your machine). After cycle is complete remove from pan. The pasta should have formed a tight ball. If it is too sticky, knead in a little extra flour until the dough is smooth to the touch. Dough is now ready for hand shaping or placing through a pasta extruder.

**By Hand:** Place flours and salt in a bowl and make a hole in the centre. Place eggs, water and oil into the hole and mix the flour into the liquid. Continue to knead until uniform in texture and colour. Dough should be soft and smooth. Cover with a cloth and let rest for few minutes

**shaping by Hand:** Divide dough into equal proportions. Roll each portion into a square approximately 30cm by 30cm. Cut sheets into required shapes and sizes. For spaghetti roll dough out flat. Take one edge, fold in and roll dough up similar to a Swiss roll. Cut slices.

**Alternatively, use a pasta machine to roll to desired thickness/ width.**

**Cooking:**

Make sure that the pasta pieces are separated. Place into boiling water in a large saucepan (with a little added salt and oil). Cook until softened (10 – 15 minutes). Drain well.

