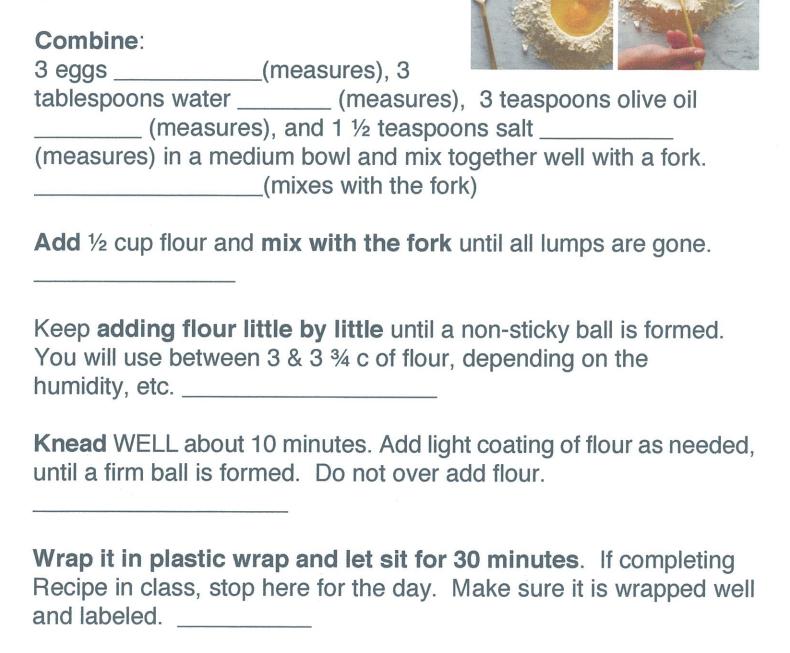
## Homemade Pasta

Source: http://www.food.com/recipe/homemade-pasta-128586

Reviews: This is by far the BEST, simplest recipe for homemade pasta out there; This was so easy and exact.

## **Directions:**



## **DAY 2:**

**REMINDER:** Don't forget to continuously coat the pasta maker and the pasta sheets with flour before putting the pasta through the mixer each time.

Cut off billiard ball-sized pieces and put them through the Pasta machine **starting with the widest setting and changing the knob down a size each time** you put the pasta through.

Make it as thin as possible before you think it will begin to break and be too thin. You also do not want pasta that is too thick, it will be rubbery and chewy when cooked. Then add the spaghetti/fettucine attachment and move the handle to the spaghetti or fettucine part \_\_\_\_\_\_. As soon at the cut pasta begins to come out the other side, someone would should catch it and make sure it stays straight and doesn't bunch up in a pile. \_\_\_\_\_\_





OR you can also roll them out flat on a well-floured board if you don't have access to the pasta maker. (Maybe 1-2 mm. thick). Then, fold 3x and cut noodles with a sharp knife roughly 4 mm. thick.

Stretch out pasta and let dry (either hanging or on a parchment	
covered baking sheet) for a few minutes up to an hour	Put on
parchment on pan and label.	

**Cook in a pot of boiling**, slightly salted water for 2-3 minutes or until the pasta floats to the top.