FRESH PASTA

4 cups Durum wheat flour

1 teaspoon salt

2/3 cup water

2 teaspoons lye water

1. Put 4 cups of flour into mixing bowl
2. Mix in salt.
3. Make a well in center of flour and salt mixture.
4. In a separate container mix 2/3 cup water and 2 teaspoons of lye water
5. Pour the wet ingredients into the well of the flour mixture.
6. Mix the dry and wet ingredients to make a crumbly dough (you want the dough to stick together, if you need to add a little more water you can, but this is a very dry, stiff dough, so don’t add too much and add a Tablespoon at a time)
7. Form the dough into a ball and allow to rest for 10 minutes.
8. After resting, flatten the dough using the pasta maker and cut into pasta shape.
9. Spread pasta out on drying rack or counter to let dry.
10. Spray with PAM.
11. Place in plastic bag, tag it and leave on counter for cooking during exam time.

Cooking Instructions:

1. Fill a large pot about 2/3 full with water. Place on large burner and bring to a boil.
2. Add 1 Tablespoon of olive oil to help prevent noodles from sticking.
3. Add pasta and stir to prevent sticking.
4. When pasta starts to float in water and color changes, remove pasta and strain. This is not like the pasta you get in the store. This is fresh, not dried, so it will take less time to cook.