

# S O U R D O U G H P A S T A

## Ingredients:

- 2 Eggs
- 1 Teaspoon Salt
- 1 Cup Sourdough Starter
- 2 Cups Flour



## Directions:

### Dough Prep:

1. In your mixer (or by hand) add in all the ingredients until well mixed. If using a mixer let run on low-med for 4-6 minutes. You'll want a sort of stiff dough and it should end up smooth looking.

2. Cover and let sit on the counter overnight to ferment. If you are not comfortable with your eggs being out then place in the fridge and remove 2 hours prior to making your noodles.

### Creating Pasta:

Notes: Feel free to sprinkle liberally in between pressings if your noodles are sticking at all.

1. Flour a work surface or large cookie sheet to place your pressed and cut pieces on.

2. Take your fermented dough and using a dough cutter cut into 6 sections and roll into balls.

3. Working with one section at a time flatten with your hands into a palm size disc.

4. The next part will depend on what your using to create the noodles. I use the Marcato Pasta Machine



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4. If using Marcata Pasta Machine you will start by pressing with the Flattening section. Turn the knob to 0 and press through the FLATTENING and turn the knob to 1 and run through again, then run it through on size 2, size 3, and size 4.
5. Take the flattened piece and cut in half using a bench scraper to help make the size more manageable to run it through the noodle section. Dust each side with more flour.
6. Now it's time to run those flattened sections through the noodle cutting part on your pasta roller. If they stick at all, dust with flour.
7. Place cut noodles on the prepared work surface or cookie sheet that was sprinkled liberally with flour.
8. Continue with the remaining sections until all are done and cut.
9. Bring a large pot of water to a boil (you could also start this while cutting the noodles so it's ready)
10. Working in small batches (about half of the total noodles at a time) place your raw noodles in the boiling water for 3 minutes. Using a NOODLE SPOON remove the noodles into a colander to drain while cooking the remaining noodles.
11. Finish by combining with your favorite pasta sauce such as my delicious.
12. Serve, eat, devour and love every bite!

