

SOURDOUGH PASTA

HOMEMADE & DELICIOUS



INGREDIENTS

- 2 Eggs
- 1 Teaspoon Salt
- 1 Cup Sourdough Starter (active or slightly under)
- 2 Cups Flour

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 wanting to make your noodles.



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DIRECTIONS

Creating Pasta:

Lightly flour a work surface or large cookie sheet to place your cut pieces on.

1. Take your fermented dough and using a dough cutter cut into four sections.
2. Working with one section at a time flatten with your hands.
3. The next part will depend on what you're using to create the noodles. I use the Marcato Pasta Machine
4. If using Marcato you will start by using the flattening section. Turn the knob to 1 and press through and turn the knob to 3 and run through again, cut in half to make it more manageable.
5. Run each section through #4 and #5.
6. Sprinkle each half with flour and run through the noodle cutting part on your pasta roller.
7. Place noodles on the prepared work surface or cookie sheet that was sprinkled liberally with flour.
8. Continue with the remaining sections until all done and cut.
9. Bring a large pot of water to a boil (you could also start this while cutting the noodles)
10. Working in small batch (about 1/4 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 15 minutes homemade pasta sauce.
12. Serve, eat, devour and love every bite!