

Bello's Basic Fresh Pasta Recipe

1.5 cups semolina flour

1 cup all purpose flour

1/2 teaspoon salt

2 eggs

1/4 cup water

2 tbsp. olive oil

Procedure

Combine flours and salt; add beaten eggs, water and oil. Mix to make a stiff dough, knead for 10 minutes or until dough is elastic. Let rest covered with plastic or lightly damp towel for 20 minutes or so. Roll out on lightly floured surface to desired thickness or use desired equipment to roll sheets to proper thickness. Cut into desired pasta shapes or noodles.

Food processor can be used to mix ingredient quickly, but kneading the dough is still necessary.

Cook pasta in salted, oiled, boiling water, (tbsp. salt, 2 tbsp. oil) usually ¾ gallon of water to a pound of pasta. Cook time with fresh pasta is roughly 3 minutes, keep product "al dente" (to the tooth.) Shock in ice water to stop the cooking action or carry over cooking, toss in a light coating of oil so to avoid sticking and hold in refrigerator for up to 4-5 days depending on consistent temperature below 41degrees.