

## Pasta dough - basic recipe



Many people shy away from making pasta themselves for fear of how much effort is involved. Yet, with a little routine, fresh pasta is almost as quick to make as bought pasta – and the difference in taste means its well worth it. Moreover, by preparing something ourselves we always have control over what goes into it and can make sure that high quality ingredients are used.



### Ingredients for 4 persons

400 g flour  
40 g semolina  
8 egg yolks  
1 egg  
A little water

**Tip from Anna Matscher:**

The ingredients will make a large amount of dough. Alternatively, you can halve the quantity or freeze the dough you do not require.

**Preparation (c. 20 minutes):**



**Step 1**

Form the flour into a mound on a clean surface. Create a trough in the centre of the flour and add the other ingredients to this hollowed-out area.



**Step 2**

Knead all ingredients to form a dough – whilst kneading, add a little water at a time until you have the desired consistency. Wrap the dough in cling film and leave it to sit for half an hour.



**Variation 1: Ravioli/Tortelloni**

Keep rolling out the dough until it is very thin using a pasta machine but make sure that the dough does not fold together.



Cut the dough into 7x7cm squares. Place the filling into the middle of each square with a teaspoon and shape into tortelloni. Before cooking, leave the pasta to dry for a short time on a floured surface.



### **Variation 2: Spaghetti**

Roll the dough out thinly using a pasta machine. The dough should be slightly thicker than it was for the ravioli.



Use a spaghetti attachment on the machine to create fine spaghetti. Place the spaghetti on a floured surface and leave to dry before cooking.



Bon appetit!