



FINCH + FENNEL

## Handmade Pasta Dough

### INGREDIENTS:

- 1½ c F+F Handmade Pasta Mix
- 3 Egg Yolks
- 4 Tbsp Warm Water

### DIRECTIONS:

1. Measure out the handmade pasta mix into a mixing bowl.
2. Separate the egg whites from the egg yolks & add the egg yolks to the handmade pasta mix bowl.
3. Break the egg yolks & slowly mix together. Add warm water, one tablespoon at a time.
4. Knead until the dough forms a ball; it should not be too sticky or too dry. If too dry, add more water one teaspoon at a time until a ball forms.
5. Press down ball into a round disc shape, about 5-6 inches.
6. Wrap in a damp paper towel & then plastic wrap. Let it rest at room temperature for at least 30 minutes before rolling.



### TO MAKE LASAGNA SHEETS:

7. Once the dough has rested, begin rolling out into a thin pasta sheet using a handheld pasta roller or rolling pin. Ideally the pasta should be around ⅛ of an inch thick.
8. If using a handheld pasta roller, begin at level 0 & slowly roll out until level 7 or 8.
9. Once done, cut your pasta sheets to a desired size & then begin to build your lasagna.
10. You do not have to precook your lasagna sheets when they are fresh. They will cook in the oven with sauce. If you let the pasta sheets dry, you will need to boil them in salt water prior to building your lasagna.

### TO MAKE SPAGHETTI OR FETTUCCINE PASTA:

11. To make spaghetti, fettuccine, or any other hand rolled pasta dough, roll out your pasta dough with a rolling pin or handheld roller. Ideally the pasta should be around ⅛ of an inch thick.
12. Once to a desired thickness, use the pasta roller to cut into your desired shape. You may also cut noodles with a knife for a thicker, more rustic looking shaped pasta.

*Enjoy!*

