

## Basic Egg Pasta

Yield: 1 ¼ lb.

Ingredients:

4 Eggs

½ cup Water

½ tsp. Salt

3 ½ cup Sifted flour

Method:

Place all ingredients and a large bowl. Using a dough hook, knead for 2-4 minutes. Remove dough from bowl and continue to knead by hand for an additional 2-3 minutes. Let the dough bench rest for 20 minutes. Divide dough into 4 pieces before shaping into pasta. Keep dough covered with plastic to prevent it from drying.

## Whole Wheat Pasta Dough

Yield: 1 ¼ lb.

Ingredients:

3 ½ cup Whole wheat sifted flour

4 Eggs

½ tsp. Salt

2 Tbsp. Water

Method:

Follow same methods as the basic egg pasta recipe.

## Light Wheat Pasta Dough

Yield: 1 ¼ lb.

Ingredients:

2 ½ cups. Whole wheat flour sifted

1 cup Sifted flour

4 Eggs

½ tsp. Salt

2 Tbsp. Water

Method:

Follow same method as the basic egg pasta recipe.