

Extruded Pasta with Semola

All you need is your extruder, Semola, and water and you'll have fresh pasta in no time!

Yield: 4 servings

Prep Time: 10 min

Cook Time: 3 min

Ingredients:

Pasta

- 100g (1/4 cup + 3 tablespoons) water
- 300g (2 1/2 cups) Caputo Semola

Equipment

- Pasta extruder machine



Instructions:

1. Add the Caputo Semola to a mixing bowl.
2. Gradually add the water to the mixing bowl as it is mixing.
3. Let the semolina and water mix for 2 minutes.
4. Turn the pasta extruding machine on and start extruding the pasta dough mixture.
5. Wait to cut the pasta until the extruder has started extruding consistently.
6. Cut the pasta to your desired size and portion it out accordingly.
7. You can add your scraps back to the machine.

Cooking:

1. When your water is at a rolling boil, place your pasta into the pot and cook for 2-3 minutes. Finish cooking in sauce. We recommend Marinara Sauce made with Ciao Tomatoes.