

# Fresh Pasta with Semola

Whether you want to make spaghetti, fettuccine, or ravioli, this fresh semola pasta recipe will be your go-to!

**Yield:** 10 servings

**Prep Time:** 50 min

**Cook Time:** 3 min

## Ingredients:

- 10 whole eggs
- 1kg Caputo Semola

## Notes:

- This recipe can easily be scaled up or down. For every 100g flour, use 1 egg.



## Instructions:

1. Pour the Caputo Semola onto the counter or cutting board and make a hole in the middle, like a volcano.
2. Place the eggs in the hole.
3. Gradually, work the flour into the eggs in a circular motion with the tips of your fingers. Be sure not to create an open path in the flour that lets the eggs "escape."
4. Once the eggs are incorporated into the flour, knead until the dough is smooth and consistent (approx. 5-7 minutes). Depending on the size of the eggs you might need to add a little more flour or another egg to achieve the proper consistency.
5. Wrap the dough ball in plastic wrap and allow to rest for a least half an hour before rolling it out. Note: If you are using it the next day, wrap it in plastic wrap and place it in the fridge. Take it out at least 30 min before use.
6. Cut the dough into four equal pieces. Choose one piece to work with and immediately wrap the rest so they do not dry out. You will need Caputo Semola for the surface and to keep the pasta floured so it does not stick to itself.
7. Use a rolling pin to flatten out your piece of dough.

## Pasta Machine Instructions:

1. Feed your flattened wedge through your pasta machine on its widest setting.
2. Run it though 2 or 3 times. You want to get it into a rectangular shape if possible, so at this point, fold the dough in thirds so you have a rectangle.
3. Feed it though the pasta maker 2-3 more times on the widest setting.

4. Continue to feed the pasta dough through the pasta maker, decreasing the width as you go.
5. Once your pasta sheet is ready, you can either attach your pasta cutter and cut the pasta to your desired size, or cut and shape the pasta as desired.
6. Transfer the cut pasta to a baking sheet dusted with Caputo Semola (noodles should be swirled into little nests). Repeat with the remaining dough.

#### **Hand Rolling & Shaping Instructions:**

1. Continue to use your rolling pin to flatten your dough, adding more Caputo Semola as needed to prevent sticking. You will want to get the sheet of pasta as thin as possible without tearing.
2. Cut and shape the pasta as desired. If you are making noodles, dust the pasta sheet with Caputo Semola, loosely fold it like an accordian, and cut the folded sheet into strips. Repeat with the remaining dough.

#### **Cooking and Serving:**

1. Bring a pot of salted water to a boil. Cook the pasta for 2-3 minutes or until done.
2. Serve with your favorite sauce and enjoy!