

**EXTENSION FAMILY AND CONSUMER SCIENCES PROGRAM
BRADFORD COUNTY COOPERATIVE EXTENSION SERVICE
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Basic Pasta I

INGREDIENTS

1 egg, beaten
1/2 teaspoon salt
1 cup all-purpose flour
2 tablespoons water

Directions

In a medium sized bowl, combine flour and salt. Make a well in the flour, add the slightly beaten egg, and mix. Mixture should form a stiff dough. If needed, stir in 1 to 2 tablespoons water.

On a lightly floured surface, knead dough for about 3 to 4 minutes. With a pasta machine or by hand roll dough out to desired thinness. Use machine or knife to cut into strips of desired width.