

Homemade Pasta

Shopping List

Per person for pasta:

- 1/2 cup flour, plus extra for rolling
- 1 egg
- ½ tsp salt
- 1 tsp olive oil

For the sauce:

- 1-2 28 oz cans crushed tomatoes
- 1 stick butter
- 1 small onion, peeled and cut in half
- Salt

Special Tools

Rolling pin & pizza cutter or pasta machine

Pasta



Tools

Rolling pin & pizza cutter or pasta machine

Ingredients (per person)

- 1/2 cup flour, plus extra for rolling
- 1 egg
- 1/2 tsp salt
- 1 tsp olive oil

Preparation

1. Place a mound of flour on the parchment sheet in front of you. (or use a bowl!) Sprinkle on the salt. Create a “hole” for the egg.
2. Crack the egg into the hole!
3. Knead the dough until it is smooth and silky, adding the water as needed.
4. Cover the dough with a bowl or towel and let rest for 10-15 minutes. (The gluten needs to chillax).
5. Roll out the dough as thin as you can and cut with a pizza cutter into thin strips. Use a bit of extra flour for the surface, and to keep the pasta from sticking together.
6. Boil in a large pot of salted water for about 4 mins.
7. Toss with Butter
8. Serve with cheese and/ or simple tomato sauce

Simple Tomato Sauce

INGREDIENTS

- 1 large can crushed tomatoes
- 5 tablespoons butter
- 1 small onion, peeled and cut in half
- Salt

Preparation

Combine the tomatoes, the butter and the onion halves in a saucepan. Add a pinch or two of salt.

Place over medium heat and bring to a simmer.

Cook, uncovered, for about 45 minutes. Add salt as needed.

Discard the onion before serving.