

Home made Farfalle |

Recipe for 4 servings

Description

The flavors of Italy combined on a plate.

Note

It is important to let the dough rest before putting it through the rolling mill.

Ingredients

Pasta

- 210 Gr Flour
- 2 Unit(s) Egg
- 30 Ml Olive oil
- 5 Gr Salt

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **350 F°**

Pasta dough

Place all of the ingredients in a food processor and start to mix them all together. Finish the dough by hand and let it rest at least 30 minutes.

Fettuccine

Using a pasta roller, roll out your dough thinly and keep it lightly floured to prevent it from sticking. Using a serrated wheel, cut each side of the rectangle (long edges) to create the ring effect found on farfalle pasta.

Cut the dough in half lengthwise in the same way using the wheel.

Use a knife to cut 3.5 cm rectangles. You should end up with 4.5 x 3.5 cm rectangles.

Now fold the dough: Take a rectangle in your hands. Place your thumbs on either side (serrated part) and your index fingers underneath. Fold the dough in half toward the inside, then fold the sides outward with your thumbs and index fingers. Pinch the dough to hold it in place. You should end up with a wavy effect.

Leave the pasta to dry on a floured wooden board or a clean tea towel.

Cook the pasta for 2 minutes in a large saucepan of salted water and drizzle with olive oil after draining.

Bon appétit!