



Basic Durum Pasta Dough

(Yield 6 servings for the main course)

Ingredients:

3 cups durum wheat flour (= fine semolina flour)*
1 cup bread/ unbleached all-purpose flour (Red Hard wheat)
1 egg
1 tsp. salt
+/- 1 1/4 cup water

Procedure:

Combine the above ingredients, knead until it smooth. Rest dough for 1 hour at room temperature before rolling and shaping. Or you can keep it in fridge for 1 day.

