



Home made Khorasan Pasta dough

Khorasan Flour makes excellent pasta dough for you to transform into any pasta shapes you desire.

Ingredients:

200 g Khorasan flour

2 Large Eggs

2 litres Water

½ tsp. Salt

1 Tbsp. Olive Oil

Procedure:

Mix the flour and eggs together to form dough. Knead well for 5 minutes then cover with film and leave for 15 minutes.

Dust the pasta machine with flour and pass pieces of dough through the flat rollers. Close up the rollers and pass the dough pieces through again. Dust the rollers again and pass the dough pieces through the flat (lasagne), tagliatelle or spaghetti rollers. Dust the pasta with flour and hang it out to dry.

Put the water and salt in a large pan and bring to the boil. Add the pasta and boil for 3 - 12 minutes depending on thickness. Drain the pasta and toss it in the olive oil.

