
Khorasan Pasta Dough

Ingredients

- 200 g freshly ground, Khorasan flour
- 2 Large Eggs

Method

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 to dry.

Put 2 litres of water and salt in a large pot and bring to a boil. Add the pasta and boil for 3 - 12 minutes depending on thickness. Drain the pasta and toss with one tablespoon olive oil.

Notes

These noodles work fabulously in lasagna and this recipe is just enough for a 9 x 13 pan unless you like it very noodlie. I don't precook the noodles when using them in lasagna.

