

## **HOMEMADE PASTA - SPAGHETTI**

<https://lustron.home.blog/2021/02/10/homemade-pasta---spaghetti/>

### **WHAT YOU NEED**

- 2 Cups Flour
- 2 Eggs
- 2 Tbsp Oil
- Pasta roller
- Flour to dust
- Saran Wrap
- Optional Freezer Bag

### **DIRECTIONS**

- In the bowl of a stand mixer with a paddle attachment, add flour, eggs, and oil, and mix until it becomes a

shaggy dough. Switch to a dough hook, and knead the dough until it comes together. It is a drier dough that should not be sticky or wet, you may add a bit of warm water if it won't come together. Divide the dough into quarters and wrap 3 of the sections in saran wrap.

- Using a pasta roller, begin rolling out your pasta starting at the thickest setting. Fold the dough in half and place the ends of the dough through the roller first on the next pass. Continue to fold and roll until the dough is consistent in appearance and there are no holes in the dough. Then, begin making the dough thinner one setting at a

time until the pasta is as thin as you desire. (I stopped at 5 for a standard spaghetti thickness). Dust both sides of the pasta sheet with a layer of flour, send through the cutting roller, then transfer to a clean and dry counter space. Repeat this step for remaining quarters.

- Form pasta into nests to place in freezer bags and freeze, or place into boiling water and cook for 2-3 minutes before straining. Serve as desired.