

Pasta Dough



Ingredients

- 2 cups 00 flour
- 3 large eggs
- 1/2 tsp sea salt
- 1/2 TB olive oil

Info

- **Prep:** -
- **Cook:** -
- **Serves:** -
- [Source](#)

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

Rate



Directions

1. When making pasta dough, the flat beater should be used to mix the eggs, flour, salt, and water for about 30 seconds on Speed 2. The flat beater will break up and incorporate the ingredients better than the dough hook.
2. If the water amount is correct, the dough should stick together when pressed between fingers.

If it is too dry and crumbly, add more water, 1 Tbsp. at a time.

3. Next, the dough hook should be put on the mixer to knead the dough for two minutes on speed 2.
4. The dough should stick together, but not be “sticky” to the touch. If more water is needed to get the dough to stick together, it should be added very slowly to the dough. “Spritzing” the water onto the dough ball is one way to incorporate the water without adding too much.
5. After kneading with the mixer, pasta dough must be kneaded by hand for an additional 1 - 2 minutes. It can be kneaded on a counter with just a slight dusting of flour.
6. The dough should be allowed to “rest” for 10 - 15 minutes before rolling with the Pasta Roller. It should be placed under an upside-down mixer bowl, wrapped in plastic, or placed in a plastic bag during the rest period to keep it from drying out.



TIP: If your pasta dough dries out while rolling or extruding, add water a little at a time. If your pasta spirals are drooping or not holding its shape, add a little bit of flour, because the dough is too wet.

[pasta](#), [kitchenaid](#), [cheap](#), [lasagna](#), [noodles](#), [spaghetti](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:baking:pasta_dough

Last update: **2024/01/07 13:33**

