

CHEF SARA RHODES

BASIC PASTA RECIPES

This recipe will make 1 lb. of pasta

1 ½ cups All Purpose Flour
2 large eggs
2 tsp. Olive Oil
Water as needed

Put the flour in a food processor with the oil and the eggs. Start processing and start adding water a little at a time. The mixture will form a ball.

Remove from the food processor and knead until dough springs back when poked with your finger. Divide in half and flatten into discs. Wrap in film and let rest in the refrigerator for at least 30 minutes.

Roll and cut as desired.

GARLIC CHIVE PASTA – Add 4 crushed cloves of garlic and ¼ cup chopped chives.

BASIL PASTA – add ½ cup basil leaves to food processor

WHOLE WHEAT PASTA –cut A/P flour to ¾ cup and use ¾ cup of whole wheat flour. Put the whole wheat flour in the processor first and process a little before adding A/P flour. Then process the flours slightly before adding eggs and oil and water.

