

CULINARY DISCOVERY PAVILION

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A People Inc. Brand

EGG PASTA

Kali Brundos, DSM Pasta Co., United States

INGREDIENTS

- 100 grams semolina flour
- 100 grams 00 flour
- 100 grams eggs

INSTRUCTIONS

Measure out equal parts semolina, 00 flour and eggs. Mix both flours together. Create a wide well in the flour, keeping the walls tall. Pour the eggs into the center of the well. Using a fork, slowly mix the eggs into the flour, gently incorporating more flour from the sides as you mix.

Mix in the remaining flour, then knead the dough ball for 10 minutes. Cover with plastic wrap and let rest for 15 to 20 minutes. Cut the dough ball in half and flatten each half to feed through a pasta roller. Continue feeding the dough through progressively thinner settings until the desired thickness is reached. Shape into your favorite pasta.

Cook for 2 to 3 minutes in salted boiling water, then toss with the sauce of your choice.

Prep Time: 45 minutes

Cook Time: 2 to 3 minutes

Yield: 2 to 3 servings

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