

Pasta with the KitchenAid

Ingredients

- 400 g flour (240 g of 00 Flour and 160 g of Semolina)
- 4 eggs
- 1 tsp salt

Method

1. Add flour and salt to mixing bowl.
2. Mix with paddle attachment, adding 1 egg at a time until well combined and a crumbly ball forms.
3. Switch to the dough hook and knead (on mixer speed 2) until a smooth ball is formed (~2 or more minutes).
4. Cover dough in cling wrap and allow to rest for 30 or more minutes.
5. Attach pasta roller to KitchenAid.
6. Cut dough into quarters and flatten.
7. Feed a dough portion through the pasta roller on setting 1 (and mixer speed 2). Fold into thirds and feed through again. Repeat this process ~2 more times until dough is smooth and pliable.
8. Increase pasta roller to setting 2 and feed dough through. Repeat, increasing setting until desired thickness is achieved (setting 5 or 6 for spaghetti or fettuccine). Sprinkle with flour if getting sticky.
9. Replace pasta roller with spaghetti cutter (speed 7) or fettuccine cutter (speed 5), and cut final pasta. Pile in nests and sprinkle with flour.
10. Repeat with other dough portions.

Notes

- Can adjust the recipe – using 1 egg / 100 g of flour and 60/40 mix of 00 to Semolina