

Charlotte Ree's Homemade Pasta Dough Recipe



Preparation time:	10 mins
Serves:	2 people
User Rating:	★★★★☆

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Always wanted to make a *truly* homemade pasta...sauce and all? With a little help from Charlotte Ree, you'll be making your own pasta noodles in no time. Check out the full pasta dough recipe below.



Ingredients

- 300g Tipo 00 flour
- 3 large eggs

Method

Electric Mixer Method

1. Make the pasta by combining the flour and eggs in the bowl of your electric mixer fitted with a dough hook.

2. Knead on medium speed for 10 minutes until you have a soft dough - when you gently press your finger into it, the dough will spring back.

By Hand Method

1. If you don't have an electric mixer, pour the flour onto a clean, dry work surface and make a well in the middle.
2. Pour in the eggs and, using a fork, gently whisk.
3. Using the same fork, slowly incorporate the flour into the well, working clockwise, until a clumpy dough forms. Remove the fork.
4. With lightly floured hands, slowly bring the dough together, forming a ball. Knead for 8-10 minutes until you can gently press your finger into it, and the dough springs back.

In both instances - mixer or handmade - gently flatten your dough ball into a disc and wrap it in plastic wrap. Leave it in a cool, dry place for 30 minutes before making pasta.