Eggless Pasta

Total Time: 40 min
Prep: 40 min
Serves 4

Ingredients

2 cups semolina flour
2 cups all-purpose flour
1 to 1 1/4 cups tepid water

Equipment

Large bowl
Measuring cup
Plastic wrap

What to do:

Mound the flour in the centre of a large bowl. Make a well in the centre of the flour and add water a little at a time, stirring with your hands until a dough is formed. As you incorporate the water, keep pushing the flour up to retain the well shape (do not worry if it looks messy). The dough will come together in a shaggy mass when about half of the flour is incorporated. You may need more or less water, depending on the humidity in your kitchen.

Start kneading the dough with both hands, primarily using the palms of your hands. Once the dough is a cohesive mass, remove the dough from the bowl and scrape up any left over dry bits. Lightly flour the bench and continue kneading for 3 more minutes. The dough should be elastic and a little sticky. Continue to knead for another 3 minutes, remembering to dust your bench with flour when necessary. Wrap the dough in plastic wrap and set aside for 10 minutes at room temperature. Roll and form as desired.