

recipe. Homemade Pasta

SMOOTH
RECIPES

Information

Recipe from: All Recipes co uk
Language: English
Persons: 8
Preparation time: 18 mins
Nutrition: 207kcal
Tags: italian, homemade

Recipe

In a large bowl, stir together the flour and salt. Add the beaten egg, milk and butter. Knead dough until smooth, about 5 minutes. Let rest in a covered bowl for 10 minutes.

On a floured surface, roll out a thin sheet, but not transparent. Cut into desired lengths and shapes.

Allow to air dry before cooking.

To cook fresh noodles, in a large pot with boiling salted water cook until they float to the top.

Ingredients

- 300g (11 oz) plain flour
- 1 pinch salt
- 2 eggs, beaten
- 100ml (4 fl oz) semi skimmed milk
- 1 tablespoon butter