

Eggless (Vegan) Pasta

Envious of all your friends rolling pasta at home? If you're out of eggs or vegan, you can still join in on the fun! Best with 1 cup subbed semolina flour.

INGREDIENTS

- ❑ 2 ¾ cup flour
- ❑ Pinch of salt
- ❑ ¾ cup water
- ❑ 2 tsp olive oil

INSTRUCTIONS

1. Whisk together flour and salt.
2. Make a well in the middle of the bowl so it's shaped like a volcano.
3. Pour oil and water into the hole.
4. Whisk liquids with fork, very slowly incorporating flour.
5. When most of the flour is incorporated, pour out onto clean surface and knead until smooth (~10 mins)
6. Form into ball, wrap, and chill for ½ hour.
7. After chilling, roll into as thin of a sheet as you can. Cut into strips or fun shapes!
8. Cook in boiling water for 2-3 mins until al dente, then sauce.

