

EGGLESS PASTA DOUGH

Cooke's Tool Kit

Measuring cups and spoons

Chef's Knife

Cutting Board

Sheet Tray

Pasta Maker



Ingredients

2 Cups Semolina Flour

Or 1 Cup semolina and 1 Cup regular all purpose flour

1 Teaspoon Salt

½ Cup Water

1 Teaspoon Olive oil

Officer Andy's Safety Corner

Parents assist children in catching pasta, ensuring their fingers don't get caught between the wheels.



Directions

1. In a large bowl mix all ingredients together until a ball of dough is formed.
2. Roll out dough and send through pasta machine according to desired thickness.
3. Adjust attachments to which desired pasta: fettuccini, angel hair or leave whole to cut ravioli or tortellini.

Prep time: 5 minutes