

# EGGLESS PASTA DOUGH

*Chefsville  
Kids*

## COOKEE'S TOOL KIT

Measuring cups and spoons

Chef's Knife

Cutting Board

Sheet Tray

Pasta Maker



## Ingredients

- 2½ Cups Semolina Flour
- Or 1¼ Cup semolina and 1¼ Cup regular all-purpose flour
- 1 Teaspoon Salt
- ½ Cup Water
- 1 Teaspoon Olive oil

## Directions

1. In a large bowl mix all ingredients together until a ball of dough is formed.
2. Allow dough to rest for about 30 minutes to an hour. This will allow the wet ingredients to moisten the dry flour(s).
3. Roll out dough and send through pasta machine according to desired thickness.
4. Adjust attachments to which desired pasta: fettuccini, angel hair or leave whole to cut ravioli or tortellini.

Serves: 6

Prep Time: 5 minutes

## ANDY'S SAFETY CORNER

Parents can have fun with you while making pasta. They can make creative shapes and help cook the pasta.

