

Pasta Piatti

new world italian

BASIC PASTA DOUGH

Courtesy of Pasta Piatti

3 cups All Purpose Flour
3/4 cup Distilled Water
1 tsp Sea Salt

Place flour in mound on large, floured surface. Add water and salt.
Using a fork, gently start to work the water into the flour.
Continue until the dough becomes sticky and difficult to work with the fork.
Use your hands to form the rough dough into a ball.

Let the dough rest for 10 minutes.
Knead the dough until it is smooth and elastic, about 10 minutes.
Divide the dough into 4 even balls and let rest for at least 30 minutes.