

# HOMEMADE GLUTEN FREE PASTA

## INGREDIENTS

1 2/3 cups gluten free flour, plus extra for kneading + dusting  
1 tsp xanthan gum  
3 medium eggs



In a bowl, mix together the gluten free flour and xanthan gum until evenly distributed. Make a well in the middle of the flour + xanthan mixture and crack in the eggs. Scramble the eggs slightly and start mixing in the flour + xanthan mixture. Eventually, you will end up with a slightly sticky pasta dough. Turn the pasta dough onto a generously floured surface and knead it for 2 - 3 minutes, until you get a smooth ball of pasta dough.

***Once you've tasted this gluten free pasta from scratch, you'll never go back to the store-bought stuff!***

### To roll out the gluten free pasta dough:

1. Cut the dough into four evenly sized pieces. Wrap the three pieces of dough you won't use immediately in cling film so that they don't dry out.
2. Flatten one piece of gluten free pasta dough and flour it generously on both sides. Pass the flattened piece through the pasta machine, starting on the widest setting. You will stay on this setting for a few minutes, so get comfy.
3. Fold the rolled-out pasta dough like a book or letter and dust the outsides with flour. Turn the piece by 90 degrees (so that the smooth edges are left-right, not top-bottom) and feed it again through the machine. Repeat this process until you get a smooth, velvety gluten free pasta sheet.
4. Generously dust the pasta sheet with gluten free flour and feed it through the next narrower setting on the pasta machine. Keep reducing the settings until you get to a sheet about 1 mm thick.

### Cut and shape the gluten free pasta:

1. Using a knife or the cutting setting on your pasta machine cut the gluten free pasta sheet into tagliatelle (about 1/3 inch / 1 cm wide).
2. Toss the cut pasta in some more flour and shape it into a nest.

**Dry the gluten free pasta:**

1. To dry the gluten free pasta, place it on a cooling/drying rack near a source of heat and leave it to dry at least overnight.
2. The next day, check the pasta for dryness – if it still feels damp, leave it for an extra few hours or a day.

**Store the gluten free pasta:**

1. For the first few days after making it, keep the dried gluten free pasta in an opened container.
2. The pasta may still be a bit damp on the inside and closing the container may lead to mold formation.
3. After that, keep the dried pasta in a closed container in a dry place. It should keep for at least 2 - 3 weeks.

