

{ "recipes": [ { "name": "Gluten-Free Fresh Pasta", "ingredients": [ "1 cup gluten-free flour blend (such as Bob\u2019s Red Mill Gluten Free 1-to-1 Baking Flour)", "\u00be cup chickpea flour", "1 tsp. Diamond Crystal or \u00bd tsp. Morton kosher salt", "3 large eggs", "2 Tbsp. extra-virgin olive oil"], "directions": "Whisk together gluten-free flour blend, chickpea flour, and salt in a large bowl. Whisk eggs and oil in a small bowl to combine. Add egg mixture to dry ingredients and stir with a fork to incorporate mixture will be crumbly. Tip out onto a surface and knead until a smooth dough forms, about 3 minutes. Form dough into a ball and wrap tightly in plastic. Chill at least 1 hour and up to 1 day to allow flour to hydrate (the longer you can let it rest, the better). Roll out pasta according to pasta machine directions or roll out and cut by hand." }, { "name": "Gluten-Free Fresh Pasta", "ingredients": [ "1 cup gluten-free flour blend (such as Bob\u2019s Red Mill Gluten Free 1-to-1 Baking Flour)", "\u00be cup chickpea flour", "1 tsp. Diamond Crystal or \u00bd tsp. Morton kosher salt", "3 large eggs", "2 Tbsp. extra-virgin olive oil"], "directions": "Whisk together gluten-free flour blend, chickpea flour, and salt in a large bowl. Whisk eggs and oil in a small bowl to combine. Add egg mixture to dry ingredients and stir with a fork to incorporate; mixture will be crumbly. Tip out onto a surface and knead until a smooth dough forms, about 3 minutes. Form dough into a ball and wrap tightly in plastic. Chill at least 1 hour and up to 1 day to allow flour to hydrate (the longer you can let it rest, the better). Roll out pasta according to pasta machine directions or roll out and cut by hand." }, { "name": "Gluten-Free Fresh Pasta", "ingredients": [ "1 cup gluten-free flour blend (such as Bob\u2019s Red Mill Gluten Free 1-to-1 Baking Flour)", "\u00be cup chickpea flour", "1 tsp. Diamond Crystal or \u00bd tsp. Morton kosher salt", "3 large eggs", "2 Tbsp. extra-virgin olive oil"], "directions": "Whisk together gluten-free flour blend, chickpea flour, and salt in a large bowl. Whisk eggs and oil in a small bowl to combine. Add egg mixture to dry ingredients and stir with a fork to incorporate; mixture will be crumbly. Tip out onto a surface and knead until a smooth dough forms, about 3 minutes. Form dough into a ball and wrap tightly in plastic. Chill at least 1 hour and up to 1

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