

YIELD: PASTA FOR 1 13 X 9 INCH LASAGNA

# HOMEMADE LASAGNA NOODLES



Fresh egg pasta always tastes best used in any lasagna dish and it is quite easy to make yourself at home.

## PREP TIME

45 minutes

## INGREDIENTS

- 2 1/2 Cups All-purpose Flour
- 2 Large Eggs
- 3 Large Egg Yolks
- Pinch of Salt

## INSTRUCTIONS

To make the pasta, mound your flour on a large pastry board, or the counter with the salt, and make a well in the center.

Break the eggs, and yolks into this well, and start to scramble each egg with a fork as it is being added.

Start to incorporate the eggs and flour by slowly bringing more flour in from the inside edges of the well.

Continue mixing the flour with the eggs until they are no longer runny.

Using your hands now, bring the outside edges in, forming a large mass on your board.

Use only the amount of flour needed to form a soft ball.

Begin to knead the ball of dough as you would bread, pushing it down with the heel of your hand.

Continue kneading until the dough is smooth and satiny, for about 5 to 7 minutes.

Wrap the prepared dough in plastic wrap, and let it sit for about 30 minutes.

Use a pasta roller or roll by hand to make long sheets of pasta 1/8 inch thick. (I use my Kitchen

Aide table mixer with the pasta attachment and roll my pasta to the third last position or to 3/6/21, 8:41 AM

After rolling, cut into 12 inch long strips, and precook in boiling water for 30 seconds, then place in ice water.

Dry and set aside on clean kitchen towels.

© Deborah

**CATEGORY:** Basics

<https://www.italianfoodforever.com/2012/08/homemade-lasagna-noodles/>