

# Gluten Free Fresh Pasta (Recipe for approximately 1 Kg of cooked pasta)

## Ingredients

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- 1 Cup Water (240g)
- 4 Large Egg (240g)
- 6 Teaspoons of Olive Oil (30g)
- 1 Teaspoon Salt (15g)
- 1 Pack Bake Freely's Pasta Mix (500g)
- A bit of Corn or Rice Flour for dusting hands and work space.



## Directions

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### ○ Step 1

Add all ingredients to mixer bowl. Mix at high speed using a K hook for around 5 minutes.

Extract the dough to a lightly floured work surface and let the dough rest for 15 minutes until starts to lose its stickiness.

### ○ Step 2

Divide the dough into 8 balls of equal size and press down to flatten them into thinner sheets.

### Shaping:

#### **Using a pasta machine**

Flatten a ball of dough so it may pass through the widest setting of the machine (usually No. 7).

Pass it through this setting for a few times. Fold the sheet in two or three each time until the dough feels ready to continue through the next levels. At this stage, it is not recommended to flour the dough.

Pass the sheet through the levels till the second to last (No. 2). When the sheet becomes too long to handle, cut it in half and continue. It is recommended to gently flour the sheet of dough at this stage to avoid sticking and tearing.

Cut the sheets into pasta shapes or use whole for making Ravioli.

#### **Using a rolling pin**

1. Lightly flour a work surface so the dough will not stick and start pressing and flattening the balls, preferably into a rectangular shape. Continue shaping and pressing by flipping the sheet to the

other side (flouring the surface before each time) and continue flattening it out to a 2-3 mm thickness. Roll up the sheet of pasta like a tube and cut through to the desired pasta width.

- Step 3

Boil a large pot of water, add 2 tablespoons of salt and 2 spoons of olive oil. When water reaches a high boil, add the prepared cut pasta and boil until "al-dente", approximately 3-5 minutes.

\*\* The pasta needs to cook in a large amount of water, around 3 liters is recommended.