



How to Make Your Own Homemade Pasta by Hand

To get the delicious taste of homemade pasta, follow these simple instructions and you and your family will be able to enjoy your very own pasta with Stancato's Premium Pasta Sauces.

INGREDIENTS:

- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 3 eggs
- 1 tablespoon milk
- 1 teaspoon olive oil



1. Combine 1/4 teaspoon salt, 2 cups all-purpose flour on a pastry board or countertop. Whisk 3 eggs, 1 teaspoon olive oil and 1 tablespoon milk in a small mixing bowl until well blended. Pour into well mixed flour while mixing with fork or fingertips to form one big ball of dough.

2. Sprinkle a small amount of flour over dry surface where you will be kneading the dough. Place dough on the surface and fold dough in half toward you and press dough away from you with the heels of your hands.



Turn the dough a quarter and continue folding and pushing with the heels of your hands. Continue kneading until the dough is smooth and elastic. Add more flour if the dough starts to become sticky. Place dough in a clean bowl and cover with a clean towel. Let stand for 15 minutes.



3. Unwrap the dough and knead for 1 minute on lightly floured surface. Sprinkle flour onto the rolling pin and roll out dough to 1/8 inch-thick circle onto floured surface. Carefully lift up dough circle with both of your

hands and hold it to the light to check for places where dough is too thick. If there are thick areas, even those out with the rolling pin. Let dough stand on surface until it is slightly dry and can be handled without breaking.



4. Lightly flour rolling pin and roll loosely over dough circle.



5. Press dough roll gently with hands and cut into strips with a sharp knife. Cut to desired width. When strips are cut carefully unfold them.

6. Once you are done cutting, hang strips over pasta rack or a clean broom handle. Covered with plastic wrap and prop between two chairs. Pasta takes about 3 hours to dry. Store in airtight container at room temperature up to 4-5 days.

7. Now the pasta is ready to be cooked and served. Cook pasta in large pot of salted boiling water for 3-4 minutes just until al dente. Drain well.

8. Open a jar of one of Stancato's Premium Pasta Sauces (Premier, Authentic Meat, Marinara, Rosa Maria and Classic Cheese) and heat over medium temperature on stovetop.

Serve your family and enjoy. *Buon Appetito!*