



**GREENEATCHEF**

## BIGOLI HOME MADE PASTA



### INGREDIENTS

300 g of 00 flour

300 g of semolina

6 eggs

water (if necessary)

salt

Mix the flours on the pastry board, add the eggs, a pinch of salt and if the dough is too dry, add a little water. Work until the dough is elastic and homogeneous, not sticky or dry. Pass the mixture through the pasta press, using a wheel with 3 mm holes. Cut the bigoli with a knife to a length of about 20 cm, then place the dough on a dish towel, sprinkle with semolina and let it dry for a few hours.