

Egg and Semolina Spaghetti

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This spaghetti recipe is slightly more advanced than the first, but it makes up for it in flavour. It's still incredibly easy to make and creates deliciously rich spaghetti, because of the quantity of eggs.

Ingredients:

350g semolina flour
250 '00' or plain flour
6 large eggs or 12 yolks
2 tbsp. olive oil
Pinch of salt

Directions:

1. Sift the semolina, flour and salt into a 'mountain' on your work-surface. Make a well in the centre of the flour.
2. Whisk the eggs until just combined and add the olive oil to them. Whisk again.
3. Pour the eggs into the well you made in the flour. Using a fork, begin to take flour from the insides of the well and combine it with the eggs. Once the mixture becomes too thick to mix with your fork, begin using your hands.
4. Knead the dough for around ten minutes, stretching and pushing until it becomes smooth and malleable.
5. Cover the dough in cling-film and put into the fridge for half an hour.
6. Roll the dough out, adding more flour and semolina if it becomes sticky, and pass it through a pasta machine. Cut it into thin strands and then using your hands, roll the strands into thin cylindrical shapes.
7. Allow the pasta to dry out for an hour or so and then cook in boiling salted water for 2 or 3 minutes.
8. Serve!

Author: Laura Young