



Homemade Pasta Recipe

Flour: 1 pound

Semolina: 8oz

Eggs: 7ea

Egg yolk: 3

Salt: 1 teaspoon

Mix Dry Ingredients:

Combine the flour and semolina in a large bowl or on a clean surface, creating a well in the center. Crack the eggs and yolks into the well. Add the salt. Gradually mix the flour and semolina into the eggs using a fork or your hands, incorporating the flour from the edges of the well until the mixture starts to come together. Once combined, transfer the dough to a floured surface. Knead the dough for about 10 minutes, or until it becomes smooth and elastic. If it is too sticky, add a little more flour.

Wrap the dough in plastic wrap and let it rest for at least 30 minutes at room temperature. This allows the gluten to relax and makes rolling out the dough easier. After resting, divide the dough into manageable pieces. Roll it out using a rolling pin or pasta machine to your desired thickness. Cut or shape the pasta as desired (examples: tagliatelle, fettuccine, ravioli). Cook the pasta in a large pot of salted boiling water. Fresh pasta cooks much quicker than dried pasta, usually within 2-4 minutes, depending on the thickness. Drain the pasta and toss it with your favorite sauce or ingredients.

Enjoy your homemade pasta!



Shrimp Scampi

Shrimp (8/12 size): 4 each

Garlic: 0.5 oz (about 2-3 cloves, finely minced)

Olive oil: .5oz

Butter: 2 oz (about 4 tablespoons)

White Wine: 2 oz (about 1/4 cup)

Lemon: 0.5 oz (about 1 tablespoon of juice)

Capers: 1 tablespoon

Parsley: 1 pinch (finely chopped)

Pasta: 1 portion (about 1 serving, such as 1 cup cooked pasta)

Instructions:

Heat olive oil in a skillet over medium-high heat. Add the shrimp and cook for 1-2 minutes per side, until barely pink. Reduce heat to medium and add shaved garlic and sauté for about 30 seconds until fragrant, but not burnt. Add capers and sauté for another 10 seconds. Pour in the white wine, scraping the bottom of the pan to release any browned bits. Let it simmer for 2 minutes to reduce slightly. Stir in the butter until melted and smooth. Add lemon juice and chopped parsley, mixing well. Toss pasta into the sauce and serve. Sprinkle parsley for decoration.

Serve with crusty bread to soak up the delicious homemade sauce!