

Fresh Egg Pasta Dough

Yield: 1 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-italian-pasta-dough-recipe-semolina>

Ingredients:

- 2 1/4 cups Tipo 00 flour or unbleached all-purpose
- 1 tablespoon semolina flour plus more for dusting the work surface and the dough
- 1/2 teaspoon fine sea salt
- grated nutmeg Pinch of freshly
- 3 extra large eggs
- 2 tablespoons extra-virgin olive oil

Nutrition:

1. Calories: 1570 calories
2. Carbohydrate: 228 grams
3. Cholesterol: 635 milligrams
4. Fat: 49 grams
5. Fiber: 11 grams
6. Protein: 50 grams
7. SaturatedFat: 11 grams
8. Sodium: 1400 milligrams
9. Sugar: 4 grams

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