

# Made From Scratch Gluten-Free Pasta

From the Kitchen Of: The Oxford Center

## Ingredients:

- 1 2/3 Cups (200 g) gluten-free flour, plus extra for kneading and dusting
- 1 tsp xanthan gum
- 3 medium eggs

## Notes:

- If your dough feels too sticky, add a little flour at a time. If it feels too crumbly/dry and won't come together as a ball, add an additional egg.
- If you prefer not to cook your pasta immediately, try drying it overnight !

## Directions:

- In a large bowl, whisk together the gluten-free flour and xanthan gum.
- Make a well in the middle of the flour and xanthan gum mixture and crack in the eggs.
- Lightly scramble the eggs in the middle of the mixture, slowly incorporating the flour mixture until fully combined. The pasta dough should be slightly sticky. \*
- Turn the pasta onto a generously floured surface and knead for 2-3 minutes until smooth.
- Cut dough into four even sized pieces, wrap extra pieces in plastic wrap so they do not dry out.
- Flatten your dough piece(s) and dust generously with flour. Roll your pasta out until it is very thin, about 1mm. (Hint- a pasta machine makes this really easy!) Dust with additional flour as needed.
- One your dough is thin, cut into your desired shape/width.
- To cook: Add your fresh pasta to a pot of salted, boiling water and boil for 4-6 minutes.
- Top with whatever your heart desires and enjoy!

