

# PASTA BUZZINI

(BAKERS BUZZIN' FRESH PASTA)



With our without a pasta machine, making pasta from scratch is easy and fun!

**Bakers Buzzin'**  
CHILDREN. LOVE. COOKING.



## Ingredienti (Ingredients)

3 large eggs

2 cups all purpose flour

1 - 2 Tbsp water (as needed)

additional flour as needed for rolling

## Istruzioni di Cottura (Cooking Instructions)

- 🍳 Crack the eggs into a bowl and whisk until eggs are combined.
- 🍳 With help from an adult, add flour into the bowl of a food processor.
- 🍳 Pulse 2 - 3 times to fluff up the flour.
- 🍳 Turn the food processor on and slowly add the egg through the opening at the top
- 🍳 Add water (1 Tbsp at a time) through the opening at the top of the food processor until a dough ball is formed.
- 🍳 Once the dough ball is formed, turn off the processor and turn the dough out onto a floured surface. Flour the dough and mold into a single ball with your hands.
- 🍳 Cover the dough ball with plastic wrap or put in a ziploc bag and let it rest for 15 minutes
- 🍳 Cut into 4 equal pieces and work with one piece at a time. Return the other dough pieces into the bag or plastic wrap to prevent drying out.
- 🍳 Roll the dough out with a rolling pin on a floured surface to about 1/16 of an inch.
- 🍳 Using a safety knife or pizza cutter, cut the dough into thin strips for spaghetti, or any other wider shorter strips. Use your imagination to come up with your own pasta shapes!
- 🍳 Place cut pasta into a container with additional flour to prevent sticking. Gently toss the pasta in the container with your hands to ensure the pasta is fully coated with the flour and cover to prevent drying out. (hint: pasta can be dried out if you are not cooking it immediately)

To cook the pasta:

- 🍳 Remove the pasta from the container and shake gently to remove excess flour.
- 🍳 With an adults help, add the pasta to a pot of rapidly boiling, salted water.
- 🍳 Cook pasta for 3 - 5 minutes. (Thicker pasta like bowties may require 1 - 2 additional mins. of cooking time).
- 🍳 Serve with your favorite fresh marinara and grated parmesan cheese for an authentic italian meal. Mangia!