



ALL'OPERA IN TRENTINO DAL 1870

## DURUM WHEAT PASTA



### INGREDIENTS

Serves 7-8 people

500 g fine durum wheat semolina

250 ml water

Salt

### PREPARATION

Pour the semolina onto a flat surface and make a well in the centre, then slowly add the water and a pinch of salt.

Mix the dough together until you have a soft and elastic consistency.

Let it rest for approx. 15 minutes, then stretch it out until you have a thin layer. Next, cut the dough into your desired shape and cook it in salted boiling water.