

PASTA01 | CASARECCE ALL'ACQUA

The recipe can be prepared using the same quantities with either: **Type 00 Pasta flour**, or **Pasta flour+**

INGREDIENTS

Type 00 Pasta Flour	1000 g
Water	350 g



LINEA PASTA FRESCA

DIRECTIONS

Add the flour to the mixer, pour in the water, and knead until you obtain a rough, still very grainy dough.

To determine when the dough is ready for extrusion through the pasta machine, take a small portion in your hand and press it with your fingers: if it holds together with a gummy consistency, it's ready for extrusion; if it feels too sandy, add a few more grams of liquid and knead until it reaches the proper characteristics for extrusion.

When the dough is ready, proceed with the extrusion process.