

Gluten Free Fresh Pasta

Serves 4-6

450g gluten free 1 to 1 flour blend - Bob's Red Mill or King Arthur works well or you can use my gluten free pastry flour blend
2 tsp xanthan gum (optional – if only making simple hand rolled shapes you won't need)
1/2 tsp kosher salt
6 large eggs

For the pasta, mix the flour and salt. Make a well in the middle and add the eggs. Mix with your hands to form a soft dough. Cover with plastic wrap and let rest. Roll out into a thin slab on a gluten free floured surface with a rolling pin, and cut into strips or shape as desired, or lightly dust with gluten free flour and put through a pasta machine until you reach the 4 -6 thickness setting (depending on your specific pasta machine, if it starts tearing you've gone too far).

Cut into your desired shape (fettuccine, spaghetti, tagliatelle, lasagne, bow ties) Dust with gf flour and make little "nests" on a parchment lined sheet pan until you've rolled all the dough.

Boil the fresh pasta in salted water for around 3 minutes depending on how big or thick your pasta shape is, until cooked al dente.

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Fresh Tomato Sauce with Garlic

1/4 cup (50g) olive oil

6 garlic cloves

2 lbs. tomatoes, chopped if large left whole if grape or cherry tomatoes

1/2 tsp red pepper flakes

1/2 tsp kosher salt

1 bay leaf

Crush the garlic cloves and cook in the olive oil over low heat 5 minutes. (At this point northern Italians would pull out the garlic, and just use the oil... I love to leave the garlic in) Add pepper flakes. Add the tomatoes to the pan, along with salt and bay leaf. Simmer until sauce has thickened. Boil the fresh pasta in salted water for around 3 minutes until cooked al dente. Add the cooked pasta to the pan with the tomatoes sauce, toss, and serve topped with cheese if desired

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