



Semolina Flour Pasta Dough

1 1/2 cup semolina flour

1/2 tsp. salt

2 large eggs or 3 egg whites beaten

2 TBS. Water

2 TBS. Olive oil

Combine flour and salt. Add remaining ingredients and mix well with fork.

Knead until stiff and elastic. cover with plastic wrap and let rest for 30 minutes or longer.