



CATEGORY

Cooking



FINISHED PRODUCT

Pasta

SOURDOUGH PASTA RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Italian 00 white flour	1.000	66.60
Semolina flour	0.500	33.30
<u>Fermidor® W Classic</u>	0.045	3.00
Whole egg	0.500	33.30
Egg yolk	0.200	13.30
Total Weight: 2.245		

METHOD

1. Mix ingredients together to form a smooth dough.
2. Leave the dough to rest for at least 30 minutes.
2. Process into desired paste shapes.
3. Cook for 8-10 minutes and serve.