

Homemade Vegan Pasta

Ingredients

260 g 00 pasta flour (~ 1 2/3 cups)

1/2 tsp salt

140 ml water (~ 1/2 cup)

2 tbsp olive oil

Extra salt for the cooking water



Instructions

1. In a large bowl, combine the flour, salt, water and olive oil. Using a clean hand, mix well to form a dough. On a lightly floured surface, knead the dough for 5 minutes. Wrap the dough in cling film, and leave it to rest in the fridge for at least an hour.
2. When the dough has rested, unwrap it and cut it into 4 pieces. On a lightly floured surface, roll out the dough with a rolling pin. After every few rolls, turn the sheet of dough over, and rotate it through 90 degrees, then continue rolling. You want to end up with a very thin sheet, in a roughly rectangular shape.
3. Lightly dust the sheet of pasta dough with flour, then loosely roll it up. Cut the roll into strips (wider strips will give a wider tagliatelle). Unravel each piece, and set aside onto a floured board.
4. Repeat with the remaining three balls of dough.
5. When you're ready to cook the pasta, bring a large pan of water up to the boil, flavoured with a generous pinch of salt. Add the pasta, and cook just until it starts to float - anything from 20 seconds to a couple of minutes. Don't overcook.
6. As soon as the pasta is cooked, drain it and serve with your favourite vegan pasta sauce.