THE J.M. SMUCKER Co

Ribbon Pasta

Prep Time	Cook Time	Serves	Difficulty
30 mins	6 mins	8	N/A

Ingredients

- 5 eggs
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) salt
- 1 tbsp (15 mL) Canola Oil
- 2 tsp (10 mL) salt and water for boiling

Directions

Step 1:

Place all ingredients in food processor. Mix using on off pulses until dough begins to come together. Dough will look grainy and dry. Remove to lightly floured counter and knead until silky, about 30 seconds. Divide dough into 8 portions, cover with plastic wrap and let rest at room temperature at least 1 hour or in fridge overnight.

Step 2:

Fill large pot 3/4 full with water. Add salt and bring to a boil over high heat.

Step 3:

Place 1 dough ball on lightly floured board. With rolling pin, roll into 12” x 2.5” x 1/16” thick (30 cm x 6 cm x 0.4 cm thick) rectangle. Using pizza cutter or knife, cut dough lengthwise into 1/4” wide (0.5 cm) strips. Place pasta strips on lightly floured board and cover loosely with waxed paper. Repeat with remaining dough balls.

Step 4:

Drop pasta into boiling water, and stir to ensure that pieces don’t stick together. Bring back to the boil and boil for 5 to 6 minutes or until pasta is cooked through, yet slightly chewy. Remove to a colander and let drain. Do not rinse pasta. Toss with your favourite sauce and serve immediately.

Images

