



*Preparation: 2.5 hours*

*Cook time: 5 minutes*

## SOURDOUGH DISCARD PASTA

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### Ingredients

- 90g Sourdough Discard
- 100g All-Purpose Flour
- 60g Semola (or bread flour)
- 1 Egg
- 1 Egg Yolk
- 5g Olive Oil
- 4g Salt

1. Combine ingredients in a bowl or on the counter by creating a well with the dry ingredients.
2. Mix by hand and work mixture until all dry bits of flour have been hydrated.
3. Knead the dough until smooth.
4. Wrap in plastic and allow to rest at room temperature for 2 hours.
5. Refrigerate for at least 2 hours, up to 2 days.
6. Roll and cut your dough into the desired shape. Cook in salted boiling water until noodles float or are desired texture.