



Gluten Free Fresh Pasta Dough

Hands on



Method

- Beat all of the ingredients for the pasta dough in a food processor, until you create a nice dough.
- Transfer to a working surface dusted with flour and knead for 5 minutes, until it becomes smooth and elastic.
- Divide the dough in to 4 equal sized pieces and press down on each piece with your hands to shape it in to a disc shape.
- Dust with more rice flour and roll out until it becomes 2 mm thick.
- You should keep in mind that gluten-free dough is a little harder to work with since it is not as compact as dough made with regular flour. It may crack or break apart. Just be a little careful and it will come out fine!
- Use a knife to cut the dough in to any pasta shape you like. This particular dough will be hard to work with in a pasta machine so it is better to do it by hand.
- When ready, bring a pot full of generously salted water to a boil, add the pasta and cook for about 2-3 minutes. The pasta will rise to the surface.
- Drain, toss with some olive oil so that they don't stick together and set aside.
- Place a pan over medium heat. Add half the butter and let it melt.
- When it starts to turn golden, and the rest of the butter. Let it also turn golden and as soon as it starts to froth and smell like hazelnuts, remove from heat.
- Add the sage leaves for a nice aroma and remove them after 1-2 minutes.
- Pour the butter over the fresh pasta and toss until completely coated.
- Add some grated parmesan and serve!

Ingredients

For gluten free pasta dough

- 220 g gluten-free rice flour + extra for dusting
- 75 g potato starch
- 1 ½ tablespoons corn starch
- 3 tablespoons xanthan gum (used to thicken or stabilize solutions)
- 2-3 pinches salt
- 4 large eggs or 5 medium eggs
- 4 tablespoons olive oil

For pasta

- 80 g butter
- 5-7 sage leaves
- parmesan cheese, grated

Διατροφικός πίνακας

Nutrition information per portion

677 Calories (kcal)	37.1 Total Fat (g)	15.3 Saturated Fat (g)	68.0 Total Carbs (g)
34%	53%	76%	26%
1.3 Sugars (g)	13.5 Protein (g)	8.0 Fibre (g)	1.1 Sodium (g)
1%	27%	32%	19%