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spaghetti ingredients

4 cups of “OO” flour

Pinch of salt

½ cup plus 1 tbsp of water

Approximately ½ cup semolina

5 egg yolks, 1 egg

1 tbsp extra virgin olive oil

instructions *produces 4 - 5 portions*

1. Using a KitchenAid mixer with the dough hook attachment, add “OO” flour, ¼ plus 2 tbsp semolina and pinch of salt to the bowl.
2. Set mixer to speed 2 to start, and fold egg yolks and egg into the mixture until incorporated, then add in oil and water. Allow dough to mix for 10 minutes or until all ingredients are fully blended and in one uniform dough. Add extra water by the tablespoon if needed.
3. Remove from the mixer, and knead the dough with your hands on a floured surface to create one round ball. Place the dough into in a large plastic kitchen bag, kneading the dough to push out any air bubbles. Remove dough from the bag, wrap in plastic wrap, and allow to rest in the refrigerator overnight.
4. To roll pasta, cut ½” slices from the chilled dough, and roll by hand on a lightly floured surface to create an elongated piece, then place through roller attachment on the KitchenAid. Fold the dough over and run through the rolling attachment 2-3 more times, finishing on setting number 1. Cut the dough into pieces 10” in length.
5. Switch to a spaghetti attachment, placing one 10” piece through at a time, gently pulling the spaghetti out on the other side and allowing to rest on a sheet tray. Sprinkle with flour.
6. To cook, place pasta in salted, boiling water for 3 minutes. Drain.
7. Placed cooked spaghetti in a sauce pan and sauté with your desired sauce for 2 minutes. Serve, and enjoy.

Need a visual? Follow along on our Instagram Story Highlights @settelondon.