

Sue's Pasta Dough

1 ½ cups	sweet rice flour
½ cup	tapioca starch
1 tsp	guar gum
¼ tsp	salt
4	eggs

Add dry ingredients in large bowl and mix. Make a well in the centre and add eggs, one at a time, mixing with a fork after each one.

Turn dough out onto floured table (use sweet rice flour), knead till even consistency, add flour, or a small amount of water as necessary. Cover and let dough rest for at least 10 minutes.

Cut into small pieces, hand roll into oblong shapes and run through a pasta machine. If you don't have a pasta machine, roll the shapes as thin as you can that you can still pick up. Use to compile a lasagna, or cut into noodles. No need to boil pasta for lasagna, but if making noodles, boil for just a few minutes until the noodles rise and are somewhat firm, drain and serve.