

Sue's Pasta Dough

<u>Single</u>		<u>Double</u>
¾ cups	sweet rice flour	1 ½ cups
¼ cup	tapioca starch	½ cup
½ tsp	guar gum	1 tsp
pinch	salt	¼ tsp
2	eggs	4

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, and cut to desired size. Best not to make the pasta too thin. Use to compile a lasagna, or cut into noodles. Use a pasta drying rack, or a large cookie sheet lined with parchment paper to keep the noodles from sticking together. 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. Pasta can be frozen from raw and placed in boiling water for a few minutes to cook.