

# DAY OLD BREAD- PASTA

## Ingredients

250g 00 Flour (Pasta-grade flour)

100g toasted day-old bread

2 egg yolks

5g salt



## Method

Preheat your oven to 160c

Cut or tear up the left-over bread into cubes and toast in the oven until completely dry. Set aside to cool or put it in a air-tight container until you need it.

Soak the toasted bread in water until soft but not mushy. The drain the bread and set the water aside for later.

Blend together the egg yolks & soft bread.

Mix together the flour & salt, then add your bread mix and fold together until a dough forms.

Knead your dough for 2 minutes and leave under a damp cloth for 5 minutes or you can wrap the dough well and freeze up to two months.

Either use a pasta rolling machine, or roll out by yourself. Hand roll in section until 1mm thick. Cut to any shape you like.

Bring a pan of salted water to boil and gently drop in your pasta. Cook for 2 mins.

Drain, toss with your sauce & serve!

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