



JERNEJ KITCHEN

GRATED EGG PASTA

Grated Egg Pasta or Grattoni is a simple recipe for noodles served in clear soup. This 3-ingredients recipe is quick, easy, and meal prep friendly.

SERVES	8	PEOPLE
PREPARATION	15	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	25	MINUTES

GRATED EGG PASTA

130 g (1 cup) all-purpose flour

1 tbsp semolina

1 egg

TOOLS AND EQUIPEMENT

bowl

grater

baking sheet or plate

saucepan or pot

KNEAD THE DOUGH

In a bowl, knead together flour, semolina, and egg. If necessary, add a tablespoon or two of water to get a smooth dough. Cover the bowl with clingfilm or kitchen cloth, then set aside for 15 minutes for the dough to relax.

GRATE

Using a grater, grate the dough using large holes onto a baking sheet or large plate.

COOK

Place a saucepan or pot filled with water over high heat. Bring to a boil, then add the grated pasta. Cook for 10 minutes, then serve in your favorite clear soup. Optionally you can dry the pasta and store it for later use.