



Sardinian Pasta Dough

This simple Sardinian pasta dough, which I learned from my friend Giovanni Pilu, can be used to make several different hand-rolled rustic pasta shapes with a lovely chewy texture, including lombrichi and cicciones.

Makes about 550g (1lb 3oz)



INGREDIENTS

- 360g bakers flour, plus extra for dusting (12½oz/about 2⅓ cups)
- Pinch salt flakes, crushed
- 1 cup warm water, more or less (250ml)

METHOD

1. Put the flour and salt into a bowl.
2. Add half the water and mix with your hands, adding remaining water a little at a time to form a firm dough, you may not need it all and it doesn't take much extra water for the dough to become too soft, so add it very gradually towards the end.
3. Knead on a lightly floured work surface for about 5 minutes, until smooth and elastic; or use an electric mixer fitted with a dough hook.
4. Roll into a ball, wrap in plastic wrap and set aside for at least 1 hour, or refrigerate overnight, before shaping.