



LACTALIS CANADA
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Pasta Dough

featuring **Eggstend® 300**

Formula	% by Weight
All Purpose Flour	33.33
Durum Semolina Flour	33.33
or	or
Durum Semolina Flour	66.66
Eggstend® 300	8.34
Water	25.00
May add <i>small</i> amounts of water or semolina to obtain desired texture	---
Total	100.00

Procedure

- Place semolina or flours and **Eggstend® 300** in a Hobart type mixer and blend on low.
- Add the water and blend on low until all ingredients come together.
- May add **small** amounts of water or semolina to obtain desired texture.
- Turn onto lightly floured surface and knead until the dough is smooth and elastic.
- Cover with a cloth and let the dough sit for 1 hour to hydrate.
- Roll into long narrow strips. Cut with a sharp knife, pastry cutter or put it through a pasta maker to create the desired noodle shapes.
- Place in an air tight container and refrigerate.
- When cooking, do so for 3 - 4 minutes in boiling salt water or to desired tenderness.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Les renseignements indiqués sont, au mieux de notre connaissance, exacts. Les données et les déclarations ne sont fournies qu'à titre indicatif. Aucune garantie, explicite ou implicite, n'est faite. En fonction de ces renseignements, il est suggéré que le produit soit évalué sur une échelle de laboratoire avant tout usage dans un produit fini. Les renseignements contenus dans les présentes ne doivent pas être interprétés comme une autorisation d'infraction aux droits de propriété intellectuelle.



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Pasta Dough

Control

Formula	% by Weight
All Purpose Flour	33.33
Durum Semolina Flour	33.33
or	or
Durum Semolina Flour	66.66
Liquid Whole Egg	33.34
May add small amounts of water or semolina to obtain desired texture	---
Total	100.00

Procedure

- Place semolina or flours in a Hobart type mixer and blend on low.
- Add slightly beaten eggs and blend on low until all ingredients come together.
- Add **small** amounts of water or semolina flour to obtain desired texture.
- Turn onto lightly floured surface and knead until the dough is smooth and elastic.
- Cover with a cloth and let the dough sit for 1 hour to hydrate.
- Roll into long narrow strips. Cut with a sharp knife, pastry cutter or put it through a pasta maker to create the desired noodle shapes.
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