

Source:		13	14	15	16	17	18	19	20	21	22	23	24
Ingredients:	Type												
Flour	Tipo 00	360 g	1 3/4 C		1 3/4 C	300 g	2 1/2 C					90g	
	All-purpose			2 1/2 C				1 C	2 3/4 C	140 g			10 oz
	Semolina							1 C		150 g		50 g	
	Durum										7 TB		
Water							1 TB			1 TB		E	
Oil		6 g			1 TB		1 TB			4 TS	2 TB	1/2 TB	
Salt		5 g	P		P	1 TS	1/2 TS	1/2 TS	1 TS	1 TS	1 1/4 TS	P	1 TS
Eggs	Whole Yolks	2 L	2	3 L	2	3	3	2	3	2 L		1	2
		5 to 6			1				1		2		1
Feeds?			4	6	3 to 4						8		
Notes					bread flour		standard	country style					10 oz = 2 cups

6 g = 1 1/2 TS

5 g = 1 TS

Sources:

- 13. Four + Water Pasta
- 14. The Silver Spoon: Pasta
- 15. The Ultimate Pasta & Noodle Cookbook
- 16. The Big Book of Pasta
- 17. How to Make, Serve and Eat Pasta
- 18. The Pasta Bible (Teubner, Rizzi & Leng) standard recipe
- 19. The Pasta Bible (Teubner, Rizzi & Leng) country-style
- 20. The Pasta Bible (Wright)
- 21. Chatelaine magazine, Jan. 2021
- 22. The Ultimate Pasta & Noodle Cookbook
- 23. My pasta Jan 25 2021
- 24. Notebook recipe

No recipes in: Pasta by Design

No recipes from: Bugialli on Pasta

General: 1 serving = 100g flour
If called for: 1 egg per 100g flour

Note: Not every recipe shows exact amounts of water or salt.
Many have "as needed" as the quantity.

Source:		25	26	27	28	29	30	31	32	33	34	35	36	
Ingredients:	Type													
Flour	Tipo 00 All-purpose Semolina Durum	180 g	50 g	250 g						400 g	600g			
		180 g			2 1/4 C	2 1/3 C	2 1/2 C	2 1/2 C	150 g			2 C		
			60 g	250 g		1 C	2 1/2 C		170 g	75 g			2 1/2 C	
			20 g											
Water		170 g		(note 1)		2 TB			15 ml				1 C	
Oil						1 TB		1 TB	15 ml	2 TB				
Salt		10 g			P	1 TS			1/4 ts				P	
Eggs	Whole Yolks			5	3	4	7	4	3	12	6	4		
Feeds?								4		8	6			
Notes		variation from 10						625 ml flour	15 ml = 1 TB					

- Sources:**
- 25. Mastering Pasta, see no. 10
 - 26. My own notebook recipe (undated)
 - 27. <https://www.marcato.it/en/academy/recipes/red-pasta-recipe>
 - 28. <https://www.thespruceeats.com/how-to-use-a-pasta-machine-to-make-homemade-pasta-909023>
 - 29. <https://www.williams-sonoma.com/recipe/fresh-pasta.html>
 - 30. <https://theinspiredhome.com/articles/how-to-make-homemade-pasta>
 - 31. <https://www.ricardocuisine.com/en/recipes/2147-fresh-pasta>
 - 32. <https://www.ricardocuisine.com/en/recipes/7651-fresh-semolina-pasta>
 - 33. <https://www.jamieoliver.com/recipes/pasta-recipes/royal-pasta-dough/>
 - 34. <https://www.jamieoliver.com/recipes/pasta-recipes/a-basic-recipe-for-fresh-egg-pasta/>
 - 35. <https://www.marthastewart.com/339401/fresh-pasta>
 - 36. <https://www.allrecipes.com/recipe/279895/homemade-semolina-pasta-dough/>
- Note 1:** eggs and water combined should equal 250 g