

how to make pasta from scratch

How to Make Pasta from Scratch: A Beginner's Guide to Homemade Italian Delight

how to make pasta from scratch is a culinary adventure that brings the warmth and authenticity of Italy right into your kitchen. There's something deeply satisfying about transforming simple ingredients like flour and eggs into silky ribbons or delicate sheets of pasta. Whether you're a seasoned cook or a curious beginner, learning the art of handmade pasta not only elevates your meals but also connects you to centuries of tradition. Let's dive into the essentials and nuances of making pasta from scratch, uncovering tips and techniques that will have you crafting fresh pasta with confidence.

Why Make Pasta from Scratch?

The convenience of store-bought pasta is undeniable, but making your own pasta offers a distinct experience and flavor that packaged varieties simply can't match. Fresh pasta has a tender texture and richer taste since it's made from fresh ingredients without preservatives. Plus, homemade pasta allows you to customize the dough for different recipes—whether it's egg-rich tagliatelle, gluten-free options, or colorful spinach-infused noodles. Beyond taste, the tactile joy of kneading dough and rolling it out is a rewarding process that connects you to the food you eat. Understanding how to make pasta from scratch also opens doors to exploring a wide variety of shapes and sauces, enhancing your culinary creativity.

The Basic Ingredients for Fresh Pasta Dough

Flour Selection

The foundation of any pasta dough is flour. Traditional Italian pasta often uses "00" flour, a finely milled wheat flour that produces a silky, smooth dough. If "00" flour isn't available, all-purpose flour works well too, especially for beginners. Some recipes blend all-purpose and semolina flour to add a bit more bite and texture to the pasta. Semolina has a coarse texture and a slightly yellow hue, which can give your pasta a rustic look and pleasant chewiness.

Eggs and Their Role

Eggs are the most common liquid ingredient in pasta dough, providing richness, color, and binding power. Classic egg pasta is typically made with whole eggs, but some variations call for just yolks to create a more tender dough. The number of eggs depends on the amount of flour and the desired dough consistency. If you prefer eggless pasta, water and olive oil can be used instead, though the texture will differ.

Step-by-Step Guide: How to Make Pasta from Scratch

1. Preparing Your Workspace

Before diving into mixing dough, clear a large, clean surface such as a wooden board or countertop. Traditional pasta makers often start by creating a flour “well” on the surface, allowing eggs to be added in the center. Having a bench scraper and a rolling pin or pasta machine nearby will make the process smoother.

2. Mixing the Dough

Begin by placing 2 cups of flour on your work surface and forming a mound. Create a deep well in the center and crack 3 large eggs into it. Using a fork, gently beat the eggs, gradually incorporating the flour from the edges of the well. This slow integration helps prevent the eggs from spilling and ensures an even dough. As the mixture thickens, start kneading with your hands until a cohesive dough forms.

3. Kneading the Dough

Kneading is crucial for developing gluten, which gives pasta its elasticity. Press the dough with the heel of your hand, fold it over, and rotate it. Repeat this motion for about 8 to 10 minutes until the dough feels smooth and slightly tacky but not sticky. If the dough is too dry, sprinkle a tiny bit of water; if too sticky, add a little flour. Once kneaded, wrap the dough in plastic wrap and let it rest for at least 30 minutes at room temperature. This rest allows the gluten to relax, making the dough easier to roll out.

4. Rolling and Shaping the Pasta

After resting, divide the dough into smaller portions to make handling easier. Dust your surface lightly with flour to prevent sticking. You can use

a rolling pin to flatten the dough or a pasta machine for more uniform sheets. Roll the dough gradually thinner, aiming for a translucent, delicate sheet. Depending on the pasta type you want—fettuccine, tagliatelle, or lasagna sheets—you can then cut or shape the dough accordingly. For ribbons, roll the dough into a loose cylinder and slice it into the desired width.

5. Cooking Fresh Pasta

Fresh pasta cooks much faster than dried pasta—usually in just 2 to 3 minutes. Bring a large pot of salted water to a rolling boil, add the pasta, and stir gently to separate the pieces. Once the pasta floats to the surface and reaches an al dente texture, drain it immediately. Pair it with your favorite sauce, from a simple garlic and olive oil dressing to rich ragù or creamy Alfredo.

Tips and Tricks for Perfect Homemade Pasta

Choosing the Right Flour Combination

Experiment with different flour blends to find what suits your taste and texture preferences. Semolina adds firmness, while “00” flour gives a silkier feel. Some cooks even incorporate whole wheat flour for a nuttier flavor and extra nutrition.

Adjusting Dough Consistency

Every kitchen environment differs in humidity and temperature, which can affect dough texture. Don’t hesitate to tweak the egg-to-flour ratio or add small amounts of water or flour as needed. The dough should be elastic but not sticky.

Using a Pasta Machine

While rolling by hand is traditional, a pasta machine can save time and help achieve consistent thickness. Start on the widest setting and slowly work down to thinner settings, folding the dough between passes to develop gluten further.

Storing and Freezing Fresh Pasta

If you make a large batch, fresh pasta can be dried on a rack or frozen for later use. To freeze, shape the pasta, let it dry slightly to prevent clumping, then place it in an airtight container or freezer bag. Fresh pasta can last up to two months in the freezer without losing quality.

Exploring Different Pasta Shapes and Variations

Once you master basic pasta dough, you can explore countless shapes and styles. From stuffed ravioli and tortellini to twisted orecchiette and delicate pappardelle, shaping pasta can be as creative as you want. Each form pairs beautifully with specific sauces and ingredients, enhancing the dining experience. Incorporating herbs, spinach, or beetroot into the dough adds flavor and vibrant color, making your pasta both delicious and visually appealing.

A Final Thought on Crafting Pasta at Home

Learning how to make pasta from scratch isn't just about the final dish—it's about embracing a hands-on tradition that invites patience, creativity, and joy. Whether you're preparing a casual weeknight dinner or impressing guests with a homemade feast, fresh pasta elevates every meal. With practice and passion, you'll discover that this simple combination of flour and eggs can bring immense satisfaction and a true taste of Italy to your table. So, gather your ingredients, roll up your sleeves, and enjoy the delicious journey of homemade pasta-making.

Frequently Asked Questions

What ingredients do I need to make pasta from scratch?

To make pasta from scratch, you typically need all-purpose flour or semolina flour, eggs, a pinch of salt, and sometimes a little olive oil or water depending on the recipe.

What is the basic ratio of flour to eggs for homemade pasta dough?

A common ratio is 100 grams of flour to 1 large egg. This ratio can be adjusted slightly depending on the type of flour and desired dough.

consistency.

How do I mix and knead pasta dough properly?

Combine the flour and salt, create a well in the center, crack in the eggs, and gradually mix the flour into the eggs. Knead the dough for about 8-10 minutes until it's smooth and elastic.

How long should I let pasta dough rest before rolling it out?

It's best to let the dough rest for at least 30 minutes, covered with a damp cloth or plastic wrap, to relax the gluten and make it easier to roll out.

What tools do I need to roll and cut homemade pasta?

You can use a rolling pin to flatten the dough and a sharp knife or pasta cutter to cut shapes. A pasta machine is also helpful for rolling and cutting dough evenly.

Can I make pasta dough without eggs?

Yes, you can make eggless pasta using just flour and water, which is common for some types of pasta like orecchiette or certain Italian regional recipes.

How do I shape different types of pasta from scratch?

After rolling out the dough, you can cut it into strips for fettuccine, squares for ravioli, or small discs for gnocchi. Shaping techniques vary depending on the pasta type you want to make.

How do I cook homemade pasta properly?

Cook fresh pasta in boiling salted water for 2-4 minutes, depending on thickness, until it floats to the surface and is al dente. Fresh pasta cooks faster than dried pasta.

Can I store homemade pasta dough or fresh pasta?

Yes, you can store pasta dough wrapped in plastic wrap in the refrigerator for up to 2 days. Fresh pasta can be refrigerated for a day or frozen for up to a month.

What are some tips to prevent homemade pasta from

sticking together?

Use semolina flour or dust with flour when rolling and cutting. Cook pasta in plenty of boiling salted water and stir occasionally. Toss cooked pasta with a little olive oil if not serving immediately.

Additional Resources

How to Make Pasta from Scratch: A Detailed Exploration of Traditional Techniques and Modern Adaptations

how to make pasta from scratch remains an enduring culinary skill that blends tradition, technique, and creativity. While store-bought pasta offers convenience, crafting pasta dough at home offers unparalleled control over texture, flavor, and ingredients. This article delves into the nuances of making pasta from scratch, examining its historical roots, the essential ingredients, step-by-step methods, and the pros and cons associated with handmade pasta.

The Art and Science Behind Homemade Pasta

The process of making pasta from scratch is as much an art as it is a science. At its core, pasta dough is a simple mixture of flour and liquid, often eggs, water, or a combination. Yet, the variations in ingredient ratios, kneading techniques, and resting times dramatically influence the final product's quality. Understanding these variables is crucial for anyone seeking to master homemade pasta.

Historically, pasta-making traces back centuries, with regional differences across Italy shaping distinct varieties such as tagliatelle, fettuccine, and pappardelle. The resurgence of artisanal cooking has renewed interest in these traditional methods, positioning homemade pasta as both a culinary pursuit and cultural expression.

Essential Ingredients for Pasta Dough

The foundation of any pasta dough consists primarily of flour and eggs. However, the choice of flour and the inclusion of additional ingredients can alter texture and taste significantly.

- **Flour:** The most commonly used flour is "00" flour, a finely milled Italian wheat flour prized for its silky texture and ability to produce tender pasta. Semolina flour, derived from durum wheat, offers a coarser texture and is often blended with "00" for a firmer bite.

- **Eggs:** Eggs provide richness and act as a binding agent. The yolks contribute fat and color, enhancing the dough's elasticity.
- **Water:** Some pasta recipes replace or supplement eggs with water, especially in egg-free or vegan variations.
- **Salt and Olive Oil:** While not always essential, these ingredients can enhance flavor and improve dough pliability.

Balancing these components requires precision. For instance, a typical ratio for fresh egg pasta is approximately 100 grams of flour per one large egg. Adjustments may be necessary depending on humidity, flour type, and desired dough consistency.

Step-by-Step Guide to Making Pasta from Scratch

Mastering the technique behind homemade pasta involves several distinct stages, from mixing and kneading to shaping and cooking. Each phase demands attention to detail.

1. Preparing the Dough

Begin by sifting the flour onto a clean surface, forming a mound. Create a well in the center and crack eggs into it. Using a fork, gradually incorporate flour into the eggs, pulling from the edges inward until a shaggy dough forms. This traditional "well method" allows for controlled mixing, ensuring eggs don't spill.

2. Kneading

Once the dough starts to come together, knead it vigorously for 8-10 minutes. Proper kneading develops gluten strands, contributing to elasticity and chewiness. The dough should become smooth, slightly tacky but not sticky. If too dry, add small amounts of water; if too wet, dust with flour.

3. Resting the Dough

Resting is an often overlooked but critical step. Wrap the dough tightly in plastic wrap and refrigerate for at least 30 minutes. This relaxes the gluten, making rolling and shaping easier while preventing shrinkage during cooking.

4. Rolling and Shaping

Traditionally, pasta dough is rolled out thin using a rolling pin or a pasta machine. Thickness depends on the intended pasta type—thinner for delicate shapes like ravioli, thicker for robust noodles like pappardelle. Once rolled, cut the dough into desired shapes using a sharp knife, pasta cutter, or molds.

5. Cooking Fresh Pasta

Fresh pasta cooks significantly faster than dried varieties, typically taking 2-4 minutes in boiling salted water. Because it is tender, overcooking diminishes texture. It's advisable to cook in small batches to prevent sticking and ensure even cooking.

Comparing Homemade Pasta to Store-Bought

Understanding the differences between homemade and commercial pasta underscores why some culinary enthusiasts invest time in making their own.

- **Texture and Flavor:** Homemade pasta often features a more tender, delicate bite and can incorporate fresh ingredients such as herbs or spinach. Commercial pasta, especially dried varieties, tends to have a firmer texture due to industrial processing and drying methods.
- **Customization:** Making pasta from scratch allows for ingredient control, accommodating dietary restrictions, such as gluten-free or whole wheat options.
- **Time and Effort:** While homemade pasta demands more preparation and skill, it rewards with freshness and authenticity. Store-bought pasta offers unmatched convenience.

Pros and Cons of Homemade Pasta

- **Pros:**
 - Superior freshness and flavor
 - Ability to customize ingredients and shapes

- Culinary satisfaction and creative expression

- **Cons:**

- Time-consuming preparation
- Requires skill and practice for consistent results
- Additional equipment may be needed (e.g., pasta machine)

Modern Adaptations and Variations in Homemade Pasta

The traditional recipe for pasta dough remains a baseline, but modern cooks often experiment with ingredients and techniques. Incorporating whole grain flours, vegetable purees, or alternative binders like aquafaba caters to evolving dietary trends. Additionally, the rise of kitchen gadgets, such as electric pasta makers, streamlines the process without sacrificing quality.

Gluten-free pasta dough, for instance, typically requires a blend of rice flour, tapioca starch, or chickpea flour combined with xanthan gum or psyllium husk to replicate the elasticity of gluten. This adaptation opens homemade pasta to those with celiac disease or gluten sensitivity.

Storage and Preservation of Homemade Pasta

Fresh pasta can be cooked immediately or stored for later use. For short-term storage, place the cut pasta on a floured baking sheet, dusted lightly to prevent sticking, and refrigerate for up to two days. For longer preservation, freeze the pasta in airtight containers or freezer bags. Cooking frozen pasta requires a slightly longer boiling time but retains much of its original texture.

Expert Tips to Elevate Homemade Pasta Making

- Use room-temperature eggs to ensure even mixing.
- Let the dough rest longer if it feels tough or difficult to roll.
- Avoid over-flouring during rolling, which can dry out the dough.

- Experiment with thickness and shapes to match sauces—thicker pasta pairs well with hearty ragù, while thinner pasta suits lighter, oil-based sauces.
- Practice patience; consistent kneading and resting produce superior results.

The journey of how to make pasta from scratch is both rewarding and informative, bridging culinary heritage with contemporary kitchen practices. Whether a novice or seasoned cook, understanding the foundational elements and embracing experimentation can transform pasta-making from a chore into a cherished ritual.

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how to make pasta from scratch: Homemade Pasta Dough Elisabetta Parisi, 2012 Making your own pasta is a very satisfying way to spend your time in the kitchen. The rewards come from both the effort that you put in and the fantastic new tastes that you can create for your family and friends at meal time. Homemade Pasta Dough explains how to make many different kinds of pasta from the raw ingredients. The book explains how to make pasta dough both by hand and using various machines to help cut down the work involved. Fresh pasta made at home is a very healthy option and there are lots of ways that you can vary the pasta dough you make. This will then add life to your pasta meals. The book contains details of mixing, rolling, cutting, stuffing and shaping your pasta. This is an updated and extended version of the original popular book with lots of new pasta dough recipes which will extend your pasta repertoire. There are also more details on stuffed pastas such as ravioli and tortellini as well as dessert style pasta. Also now included, are example recipes showing where the different pasta doughs and shapes can be used. Contents: Introduction Using machines or making pasta by hand? The basic pasta dough recipe Making the dough by hand Rolling the dough by hand Using a mixer to make the dough Rolling the dough using a machine Semolina based pasta as an aid to nutrition Pasta Dough recipe using all purpose flour Pasta dough recipe without eggs Colored pasta Green pasta Red pasta Dark red or purple pasta Other colors for pasta Herb pasta Roasted capsicum pepper pasta Lemon pasta Lemon and black pepper pasta Lemon and

Parsley Pasta Pasta with saffron Egg noodle pasta Pasta dough made from whole wheat Fresh Lasagna Pasta Fresh Fettuccine pasta Dessert Pasta Chocolate Pasta Storing home made pasta Preparing pasta shapes by hand Using a machine to cut and shape pasta The best uses for different pasta shapes Stuffed Pasta Pasta dough recipe for ravioli Tortellini with a spinach and ricotta filling Agnolotti stuffed with beef and spinach Cappelletti stuffed with prosciutto, sausage and chicken Fresh pasta dough meal recipes Conclusion

how to make pasta from scratch: *From Scratch* Fiona Weir Walmsley, 2022-11-30 From Scratch is a cheerful collection of recipes, and a simple guide to making your own food and staples, starting at the very beginning. If you are looking for a connection with what you eat, then this book is for you. More than 200 straightforward recipes – from basic pantry items and essential dairy products to decadent cakes, tasty dips, crackers, ferments and drinks – will give you the confidence to leave industrialised packaged goods behind. Author Fiona Weir Walmsley paints a beautiful picture of life (and work) at Buena Vista Farm in Gerringong, NSW, and of the joy of making, sharing and enjoying things ‘from scratch’, no matter how busy you are. And, sampling your own mayonnaise, yoghurt, kimchi, muesli bars, mustard, ice cream, chai tea, bacon jam, chewy caramel or lemon slice (the list goes on!) might be just what you need to find your happy place. Complete with stunning images, From Scratch is all about kitchen time being fun, instructions without preachiness, and the deep satisfaction of being able to make all the things yourself – when you have the urge (or when you run out of baking powder).

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how to make pasta from scratch: *Artisanal Gluten-Free Cooking, Second Edition: 275 Great-Tasting, From-Scratch Recipes from Around the World, Perfect for Every Meal and for Anyone on a Gluten-Free Diet - and Even Those Who Aren't (Second) (No Gluten, No Problem)* Kelli Bronski, Peter Bronski, 2012-07-31 An expanded edition—now bursting with color throughout—of a category-leading gluten-free cookbook—ready to reach more home cooks than ever Since its original publication in 2009, Artisanal Gluten-Free Cooking has steadily grown in

popularity as more and more home cooks have embraced Kelli and Peter Bronski's high-quality gluten-free recipes for every meal, from breakfast through dessert. Now, in an extensively revised and expanded second edition, this trusted, versatile cookbook is better than ever. Here are: • 25 brand-new recipes and nearly 100 additional pages • 50 all-new full-page color photographs • The quality ingredients, from-scratch preparation methods, and unbeatable flavors that made the original edition so appealing • Dozens of recipes, from bagels to birthday cake, perfectly suited to the Bronskis' signature all-purpose flour blend—including Belgian Waffles, Sandwich Bread, pizzas and pastas galore, Cannoli, Carrot Cake, Blueberry Pie, cookies, and much more • Globally inspired dishes, from Italian to Indian to Mexican and beyond—such as Tortellini, General Chang's Chicken, and Pork Tamales • An expanded array of vegetarian options such as Quinoa Salad, Brussels Sprouts-Tofu Fried Rice, and Red Lentil Dal • A thorough introduction to gluten-free shopping and cooking—plus handy tips about ingredients, equipment, and techniques sprinkled throughout.

how to make pasta from scratch: Scratch Maria Rodale, 2016-10-11 IACP COOKBOOK
 AWARD NOMINEE Maria Rodale was raised on real food. She doesn't think of eating homemade, from scratch meals as part of a trend or movement; it has always been her life. Raised in a family of farmers, bakers, chefs, gardeners, and publishers, Maria is used to growing, cooking, reading and writing about, and eating organic, delicious food. And now, for the first time ever, she's sharing her tried-and-true family recipes. Scratch is full of comfort food recipes that aren't focused on any one healthy trend, but are instead innately healthy, because Maria inspires you to return to your kitchen and cook with real, organic food. Recipes like Pasta Fagirole, Maria's Fried Chicken, and Lamb & Barley Soup will be crowd pleasers for sure, but Maria throws in some unique-to-the-family recipes that are going to delight as well, such as her Pennsylvania Dutch Dandelion Salad with Bacon Dressing, Ardie's Pasties, and Homemade Hoppin' John (a black-eyed pea stew made with smoked turkey or ham). Besides sharing her family's favorite recipes, Maria's book also gives you a peek into her life as a Rodale, with personal family portraits and stories. With this cookbook, you can eat like the Rodale family every night of the week with delicious food to make at home, from scratch. Naturally healthy, bacon included.

how to make pasta from scratch: Fresh Milled Einkorn Flour Cookbook Evelyn B. Stein, 2025-06-16 Fresh Milled Einkorn Flour Cookbook Complete Step-by-Step Beginners Friendly Guide to Sourdough Home Milling, Baking Artisan Bread, and Creating Healthy Recipes with Ancient and Whole Grains Unlock the Power of Ancient Grains and Transform Your Baking! ☐☐ Imagine biting into a warm loaf of bread, fresh from your own oven, made with the most ancient, nutritious, and delicious grain known to humankind—Einkorn! ☐ Whether you're a seasoned baker or just starting your journey into whole grains, Fresh Milled Einkorn Flour Cookbook is your ultimate guide to mastering this ancient treasure in your kitchen. Packed with mouthwatering recipes, pro tips, and expert techniques, this book will show you how to use Einkorn flour to create everything from rustic loaves and delicate pastries to healthy pancakes and savory dishes. With easy-to-follow instructions, beautiful visuals, and helpful guidance on milling your own flour, you'll be baking like a pro in no time! ☐☐ ☐ What's Inside? ☐ 50+ irresistible, step-by-step recipes for delicious baked goods ☐ Detailed guide on how to mill Einkorn at home—unlock the freshest, most nutritious flour! ☐ Expert tips for working with Einkorn's unique properties and transforming your baking ☐ Troubleshooting, substitutions, and answers to your most common baking challenges ☐ Nutritional info for every recipe—feel good about what you bake and eat! ☐☐☐ Perfect for Beginners & Seasoned Bakers Alike! Whether you're baking your first loaf or your hundredth, this book is designed for everyone. It's packed with helpful insights that will empower you to use Einkorn in ways you've never imagined. Plus, the inclusion of bonus recipes from my Complete Fresh Milled Flour Sourdough Cookbook will give you a full arsenal of kitchen tools to take your baking to the next level! ☐ Are you ready to start your Einkorn baking adventure? There's no better time than NOW to revolutionize the way you bake. Order today and embark on a journey to healthier, tastier, and more fulfilling baking. Don't wait—grab your copy now and become an Einkorn expert! ☐☐

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Crosson, 2023 Cutting-Edge Botanical Wisdom for All Herbalists Expand your herbal practice with an inspiring crop of ideas for growing and benefiting from some of nature's most versatile vegetation. With its hands-on projects and herbal insight, this almanac is a perennial favorite among gardeners, cooks, crafters, and other plant enthusiasts. Now in its 25th year, Llewellyn's Herbal Almanac features exciting new articles about fruit tree guilds, herb-flavored desserts, functional aprons, and more. This guide provides easy-to-follow plans for a hobbit garden, dog garden, and spaghetti sauce garden, as well as in-depth profiles on zucchini, spinach, caraway, and garlic. It also includes a twelve-month gardening log with calendars, moon phases, and tips. Whether you are interested in bucket gardening, floral arranging, natural food colorings, or wild plant cultivation, this almanac is sure to keep you engaged throughout the year. * DIY gardening solutions and companion planting guide * Mushroom foraging * Business tips for herbalists * Herbal remedies for better sleep * Recipes and craft ideas

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how to make pasta from scratch: *From Scratch* Michael Ruhlman, 2019-10-15 From the James Beard Award-winning, New York Times-bestselling author. "Through the recipes for 10 classic meals, he covers how to cook almost anything." —Ina Garten, the Barefoot Contessa *From Scratch* looks at ten favorite meals, including roast chicken, the perfect omelet, and paella—and then, through 175 recipes, explores myriad alternate pathways that the kitchen invites. A delicious lasagna can be ready in about an hour, or you could turn it into a project: try making and adding some homemade sausage. Explore the limits of from-scratch cooking: make your own pasta, grow your own tomatoes, and make your own homemade mozzarella and ricotta. Ruhlman tells you how. There are easy and more complex versions for most dishes, vegetarian options, side dishes, sub-dishes, and strategies for leftovers. Ruhlman reflects on the ways that cooking from scratch brings people together, how it can calm the nerves and focus the mind, and how it nourishes us, body and soul. "Like a master chef clarifying a murky stock into a crystal-clear consommé, Ruhlman detangles the complex web of technique, myth, and folklore that is cooking . . . The lessons are set up in such a way that you can decide exactly how deep a dive you want to take, though with a guide like Ruhlman at your side, that's most likely a mouth-first leap straight into the deep end." —J. Kenji López-Alt, New York Times-bestselling-author of *The Wok* "He's like a good friend joining you in the kitchen, and this book will certainly become the home cook's trusted companion." —Thomas Keller, chef/proprietor, The French Laundry

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- Basic Doughs: such as bagels, pita, ciabatta, and pizza dough
- Enriched Doughs: such as croissants, cardamom buns, buttermilk dinner rolls, and burger buns
- Quick Breads and Short Doughs: such as pie and tart dough, scones, biscuits, and biscotti
- Unleavened Doughs: such as pastas, noodles, and dumplings
- Doughs from Turkey: such as Turkish style phyllo, Turkish Pistachio Baklava, Spinach Triangle Borek, and Grandma's Lavash

Cooking for loved ones has always been one of Betül's greatest joys. With warm, achievable, and inspiring recipes for cooks of all skill levels, *Turkuaz Kitchen* invites readers into the kitchen to create their own food memories with those they cherish most.

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