

TOFU WASTE PASTA

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RND

Ingredients :

Tofu Waste 70 gr

Flour 20 gr

Cornstrach 10 gr

Oil 2 tbsp

Water 40 ml

1 egg

Methods :

1. Combine the tofu waste, flour, and cornstrach. Make a well in the center
2. Place the egg, water, and oil, if using, in the center of the well. Gradually pull the dry ingredients into the egg mixture. Stir until loose mass forms. As you mix the dough, adjust the consistency with additional flour or water. The dough should be tacky but minimally most.
3. Turn the dough out onto a floured work surface and knead until smooth and elastic, 4 to 5 minutes. Gather and smooth the dough into a ball, cover and let the dough relax at room temperature for at least 1 hour
4. Roll the pasta dough into thin sheets by hand or by using pasta rolling machine and cut into desired shape, and then the pasta is ready to cook.

