



Water and Flour Dough

Ingredients (for 1 person)

100g durum wheat semolina flour 1g salt
45g water

Instructions

1. Pour the durum wheat semolina flour onto a clean surface and create a well in the center.
2. Pour the durum wheat semolina flour onto a clean surface and create a well in the center.
3. Knead the dough until it becomes smooth and elastic.
4. Wrap the dough into plastic film and let it rest for 30 minutes before rolling it out and shaping as desired.



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