Though making your own pasta can seem complicated, in its simplest version, homemade pasta is just an experiment in mixing together flour and water. **With adult supervision**, family members of all ages can experiment with making pasta at home!

**Basic “Control” Pasta**
- 3 parts flour
- 1 part water

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<tbody>
<tr>
<td>1.</td>
<td><img src="image1.png" alt="Mixing flour and water" /></td>
<td><strong>Mix together the flour and water until it forms a smooth ball of dough.</strong></td>
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<td>2.</td>
<td><img src="image2.png" alt="Dough resting" /></td>
<td><strong>Let dough rest for at least 30 minutes.</strong></td>
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<td>3.</td>
<td><img src="image3.png" alt="Cutting dough" /></td>
<td><strong>Cut or tear the dough into shapes.</strong></td>
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4. Boil pasta until it floats and drain out the water.

5. Taste your pasta.

Note: Because this dough uses raw flour, be sure to wait until it is fully cooked before tasting!

Once you taste the basic or “control” batch of pasta, ask yourself: “Are there any changes to the recipe to that I’d like to try?”

You might:

- Add an ingredient like a dash of salt or tomato paste
- Try a different type of flour
- Replace the water with about the same amount of eggs
- Let the dough rest for a shorter or longer amount of time
- Change the shape of the pasta
- Create a sauce

Think like a food scientist, asking questions, making predictions, and conducting experiments, and before you know it, you’ll have your own signature family pasta recipe!

Find more at-home activities at http://discoveryacton.org/discovery-home.