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r/AskCulinary



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r/AskCulinary • 4 yr. ago

jackalooz



Any tips for hand-rolling pasta? I can never get it thin enough.

Technique Question

I was wearing myself out rolling sheets of lasagne noodles last night. I feel like I can get it to a certain thinness, but I can't get it any thinner. Obviously for lasagne I want it THIN thin.

Or should I just invest in a pasta roller? Though I like doing just one pan-sized sheet for my lasagne.

70

38



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OhDearBee • 4y ago •

When you try to roll it thin, does it shrink back into itself? If that's the problem, you may need to give it more resting time before you roll it out.

83 Reply ...

jackalooz **OP** • 4y ago •

It does - ok I'll try a longer rest!

28 Reply ...

8 more replies



imissaolchatrooms • 4y ago •

[Skip to main content](#)[Log In](#)**Grim-Sleeper** • 4y ago •

Be careful though, there are cheap knock-offs that look like the well-known brands but have horrible tolerances. You'll never be able to roll out any dough with those. So, read the reviews or buy from a place that has easy returns.

11 Reply ...

1 more reply

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**hammstands** • 4y ago •

Watch Chef Evan Funkes work on rolling pasta fatto a Mano. His documentary called Funke is sooooo good

11 Reply ...

**Socky_McPuppet** • 4y ago •

His documentary called Funke is sooooo good

Maeby so

20 Reply ...

1 more reply

**texnessa** • 4y ago •

Yep. He's a Jedi Fucking Master of handmade pasta.

6 Reply ...

1 more reply

1 more reply

**FunInTheShade** • 4y ago •

So, this might not work with pasta, but I don't see why not, with enough flour.

I've seen a lot of Asian recipe videos where the chef will roll out the dough kinda thin, but not super thin and then layer the dough over itself, and then roll out the stack. So you might not be able to get pan-sized sheets, but maybe like quarter-pan sheets, depending on how big your kitchen/ countertop is?

10 Reply ...

**Calm-Revolution-3007** • 4y ago •

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Basically stack multiple layers of thin dough on top of each other, flour well in between! Then roll the whole stack and separate the layers after. You would notice the extra bulk of stacking would allow each layer to become thinner individually.

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Jibaro123 • 4y ago •

An Atlas pasta machine is a lovely thing.

You might consider getting a rolling pin that is perfectly cylindrical and a couple of slats of hardwood, or strips of metal the desired thickness. Lay them on either side of the pasta and roll away.

I struggled with pasta for years until I began mixing all purpose flour with fine semolina. Now my pasta is always a smash hit.

↑ 4 ↓ ○ Reply ...



r/CPTSD • 4 yr. ago

I hope my abusers (my biological parents) die painful deaths, and I don't feel bad about it.

266 upvotes · 38 comments



r/OTMemes • 4 yr. ago

Too late. 43 years too late

28K upvotes · 145 comments



r/AskCulinary • 2 days ago

How do restaurants get their stir fry so crispy and flavorful?

347 upvotes · 75 comments

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134 upvotes · 40 comments



r/cookingforbeginners • 4 yr. ago

What strainer/colander available from can I use to rinse quinoa?

3 upvotes · 7 comments



r/AskCulinary • 12 days ago

When starting a dish with shallots and garlic in oil, my chef always adds salt. He claims it slows the browning of the garlic. Thoughts?

398 upvotes · 25 comments



r/AskCulinary • 28 days ago

Why can't vegetable purees be canned?

235 upvotes · 68 comments



r/AskCulinary • 1 mo. ago

Why does some tofu become spongy after freezing, while other tofu becomes denser and forms "chicken-like" strands?

135 upvotes · 24 comments



r/Cooking • 5 days ago

Non-Nestle source for Malted Milk Powder?

102 upvotes · 59 comments



r/Cooking • 27 days ago

What are some uses for A1 Steak Sauce other than steak?

349 upvotes · 767 comments



r/Kitchenaid • 4 yr. ago

My new KA mixer came with 25% discount for my first accessory purchase.

16 upvotes · 10 comments



r/Coffee • 4 yr. ago

Is the breville express bad?

9 upvotes · 14 comments



r/DMAcademy • 4 mo. ago

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r/clonewars • 5 yr. ago

Patience is a virtue

1.8K upvotes · 32 comments



r/PrequelMemes • 4 yr. ago

We need to be going up, not down

611 upvotes · 40 comments



r/biggreenegg • 4 yr. ago

Did my first cook with full-on Fogo charcoal. Took a while to get hot, it seemed. it's got a bit of a sweet flavor, too. Not the sharper smokiness I'm used to. Not disagreeable, though!

5 upvotes · 18 comments



r/Kava • 4 yr. ago

Does anybody use cheesecloth to knead their kava? I don't have anymore strainer bags from KWK so I was just wondering if I could pick up some cheesecloth and use that to brew my kava

15 upvotes · 13 comments



r/Cooking • 2 days ago

What do you do with the extra tomato paste?

403 upvotes · 607 comments



r/Cooking • 27 days ago

What is different about American butter?

417 upvotes · 321 comments



r/Cooking • 20 days ago

What to do with half a can of coconut milk on a semi regular basis?

185 upvotes · 215 comments



r/Cooking • 4 yr. ago

Way too much stock than I know what to do with, help!

10 upvotes · 33 comments

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248 upvotes · 489 comments



r/povertyfinance • 4 yr. ago

How to conserve food?

16 upvotes · 46 comments



r/Cooking • 15 days ago

Is Peanut oil and MSG super important to making egg fried rice taste like the rice EXACTLY from the chinese restaurant or is there something else?

194 upvotes · 133 comments



r/Cooking • 11 days ago

Is it worth it to buy dry beans in bulk instead of canned?

179 upvotes · 304 comments

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