Ingredients:
- 1.5 cups semolina flour
- 1.5 cups all purpose flour
- 2 eggs
- 1 cup water (not all used)

Directions:
1. Mix flours together.
2. Make a well in flour and place eggs inside well.
3. Mix egg and flour until well combined.
4. Make another well. Slowly add the water into the mix, starting with 1/2 cup, and add until dough is soft and smooth for kneading.
5. Knead 5 minutes, cover and let rest in fridge for 10 minutes.

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