Lupin Semolina Macaroni Pasta

**Servings: 4 Prep Time: 15 mins Cook Time: 10 minutes**

2/3 cup (80g) Vital Wheat Gluten

1/2 cup (60g) Lupin Flour

1/3 cup (70g) Lupin Semolina

2 tsp Salt

1/4 tsp Xanthan Gum

1 large Eggs, beaten

1 tbsp Extra Virgin Olive Oil

3 oz (95g) Water

Special Equipment:

Philips Pasta Maker

Dehydrator (optional)

Put all the dry ingredients: vital wheat gluten, lupin flour, lupin semolina, salt, and xanthan gum in a bowl then whisk together and set the bowl aside. In a cup, mix the oil, egg, and water. Transfer the dry ingredients into the pasta maker. Select the 300g serving size on the Philips Pasta Maker then hit the start button.

The pasta noodles will begin to excrete from the machine after 3 minutes of mixing. Using the scraper, cut the noodles off at the length you want and continue to do this until all the pasta has come out.

For best results, allow the pasta to dry out overnight, making sure to turn them our halfway during the drying process. Or if you have a dehydrator, put them in there on 130F for 2 hours.

**Nutritional Facts for 1 serving of Lupin Semolina Macaroni Pasta:** 225.3 Calories, 4.0g Net Carbs, 7.7g Fat, 30.4g Protein.