



Pasta

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Categories: Pasta

Yield: 1 1/2 lbs

Preparation Time: 1 hour

Start to Finish Time: 1 hour 30 minutes

Description: Basic recipe for making your own pasta.

Directions Make the dough -

- 1) Place the flour or semolina on a clean, dry work surface. Make a hole (this is also called a well) in the center of the flour pile that is about 8 inches wide (bigger is definitely better here).
- 2) In a separate bowl, crack all of the eggs and the yolk into the bowl and add the olive oil, salt and 1 to 2 tablespoons water. Using a fork, beat all of the ingredients together. Pour into the hole of the flour or semolina.
- 3) Using the fork, begin to incorporate the flour into the egg mixture, be careful not to break the sides of the well or the egg mixture will run all over your board and you will have a big mess! Also, don't worry about the lumps. When enough flour has incorporated into the egg mixture that it will not run all over the place when the sides of the well are broken, begin to use your hands to really get everything well combined. When the mixture has really come together to a homogeneous mixture, wet your hands if necessary, THEN you can start kneading.
- 4) Knead the dough by hand, not in a mixer. When done, the dough should look VERY smooth and feel almost velvety. Kneading will usually take from 8 to 10 minutes for an experienced kneader and 10 to 15 for an inexperienced kneader.
- 5) When the pasta has been kneaded to the perfect consistency, wrap it in plastic and let rest for at least 1 hour. If using immediately, do not refrigerate. To roll the pasta: Cut off 1/3 of the pasta dough, reserve the rest and keep it covered.

Directions Pasta Machine -

- 1) Squash the pasta with the heels of your hands to facilitate it going through the pasta roller. Dust with flour. Put the pasta through the roller set on number one. Roll the dough through 2 times, dusting it with flour if it feels sticky or tacky. Fold the pasta into thirds and put it through the machine on number one again.
- 2) Change the setting on the pasta roller to number two and run the pasta through. Continue to roll the pasta through the machine, changing the setting each time to a larger number (this will make the opening on the pasta machine smaller). When you get to the desired thinness, about a #6 setting, cut the pasta into 10-inch lengths. Flour the dough generously and stack them in a pile. Cover the stack with plastic or a clean tea towel and proceed rolling the rest of the pasta

Ingredients -

- 1 lb All-Purpose Flour or Semolina (2 3/4 cups)
- 4 whole Eggs
- 1 Egg Yolk
- 1/4 c Garlic Infused Extra Virgin Olive Oil
- 2 T Water, see recipe step 2
- Kosher Salt

repeating this #7 step. You should end up with one flat sheet of pasta.

3) Use the correct pasta blades/rollers, ie, spaghetti, fettuccini, etc. Be sure the setting is set to the same setting as the flat sheet, ie., #6. Lightly flour the pasta sheet and pass it through the cutters. Flour again and place on a baking sheet. When done, use within a couple of hours keeping the pasta covered or freeze immediately.