

HOW TO MAKE FRESH PASTA

INGREDIENTS

3 1/2 cups all-purpose flour
6 large eggs
Optional: 1/2 teaspoon extra-virgin olive oil

DIRECTIONS

FRESH PASTA DOUGH

1. Add the flour, then eggs, then olive oil into a food processor.
2. Pulse until the dough comes together. It should be a little sticky and relatively smooth.
3. Knead the dough for about 3 minutes until the dough is very smooth. If the dough is sticky, add a little flour.
4. Cover the dough in plastic wrap and let it sit at room temperature for at least 30 minutes. You can keep the dough at room temperature for a few hours!

ROLLING PASTA

5. To roll out the pasta, cut the dough into 8 pieces.
6. On a lightly floured pan, flatten the dough into a rough rectangle.
7. Run it through the pasta machine on the widest setting. Usually that is setting 1.
8. Increase the setting (eg. turn knob to setting 2) and then run it through the machine again.
9. Keep repeating step 8 until you reach your desired thickness. My favorite is setting 4 or 5!
10. Tip: Have some kitchen shears handy to cut the pasta sheets into shorter pieces.
11. Put lots of flour in between each sheet of pasta to keep the them from sticking to one another.

CUTTING PASTA

12. Use a pasta attachment to cut fettuccine or spaghetti or cut with a knife by hand for pappardelle or whatever size noodles you'd like! For farfalle, cut small rectangles and the pinch the center!