

Homemade Pasta Dough

Homemade pasta is really a lot easier than you might think! All you need is all purpose flour, eggs, salt and olive oil....and a pasta maker.

Ingredients:

1 lb. all-purpose flour (about 3 and $\frac{3}{4}$ cups), plus more for dusting

5 large eggs

3-4 Tbsp extra virgin olive oil

Freshly ground sea salt

Semolina or polenta, for the baking sheet.

Measure 3 and $\frac{3}{4}$ cups of all purpose flour out onto a clean work surface. Make a well in the middle of the flour and crack in 5 large eggs, 3-4 Tbsp. extra virgin olive oil and freshly ground sea salt to taste. Whisk eggs, oil and flour, gradually incorporating the walls of the flour. When all the flour is incorporated, using your hands, gather the dough into a ball. Knead dough with the heels of your hand, pushing the dough away from you, folding it over and pushing it away again. Keep doing this until the dough is smooth and subtle, about 10-15 minutes. Wrap with plastic wrap and refrigerate for an hour to let the dough rest. After one hour, remove dough from plastic wrap and cut into three portions. Flatten one portion at a time and place it in pasta roller on widest setting. Run dough through pasta roller twice and then lower setting. Fold dough into thirds and roll through each setting twice until dough is approximately $\frac{1}{16}$ inch thick. You can then cut dough to desired form using your pasta maker, ie, spaghetti, linguine, etc. (NOTE: Once rolled, you can separate sheets of rolled pasta dough with parchment paper, wrap in plastic and freeze for up to one month).