



fit to a tee

MAKING HOMEMADE PASTA

Making pasta is actually easy and fun. You can make it by hand, in a stand mixer or a food processor. We will do all three ways. It cooks in two minutes.

PASTA BY HAND WITH ONLY ALL-PURPOSE FLOUR

2 cups/255 gms all-purpose flour
2 whole large eggs plus 4 yolks from 4 large eggs
1 tsp Diamond Crystal Kosher salt or ½ tsp table salt

DIRECTIONS:

Pour the flour into a small bowl. Make a well and pour the eggs, yolks and salt into it. Using a fork, beat thoroughly. When combined, gradually incorporate the flour into the eggs until it wet and sticky.

Using your hands continue to bring the dry and wet together until the dough is tacky and rough. Then place it on the counter and KNEAD by pushing the ball with the heel of your hand and then rolling it up. Continue to do that adding a little flour if needed. You must knead for 5-8 minutes. It should be tacky and elastic and not sticky.

Wrap in plastic wrap and let rest for 30 minutes OR MORE.

PASTA IN A FOOD PROCESSOR (MARTHA STEWART'S)

2 cups 00 or all-purpose flour plus a ½ tsp salt
3 large eggs
1 Tbls olive oil

Put the flour and salt in the processor. Pulse to mix
Add the eggs and pulse just until incorporated. **DO NOT OVER DO!**
Add the oil and pulse just until the dough leaves the sides of the bowl
Wrap in plastic wrap and let rest 30 minutes or more.

PASTA IN A STAND MIXER WITH SEMOLINA

- 1 ½ c Semolina pasta flour
- 1 ½ c all-purpose flour
- 4 eggs room temperature, slightly beaten
- 4 TBLS olive oil
- 4 TBLS water
- 1 tsp table salt or 2 tsps. Diamonds Crystal Kosher Salt

In a stand mixer combine ALL the ingredients. Mix to make a tacky but not sticky stiff dough. Knead by hand for 8 minutes. Wrap and rest.

PASTA IN FOOD PROCESSOR MEASURED PRECISELY WITH A SCALE

- 300 gms of either all-purpose flour or 00 flour that is 11/5% protein
- This is SCIENCE!!!
- Weigh 2 large eggs and 3 yolks and just enough water to = 185 grams
- Add 2 tsps Diamond Crystal Kosher Salt (or 1 tsp table salt)
- Place everything in a food processor and spin JUST until the dough moves away from the sides of the bowl.
- Remove and place on the counter and knead by folding and pressing for 8 minutes.
- Sprinkle with a little flour and wrap and rest 30 minutes or more.

MAKING THE NOODLES!

USING A PASTA MACHINE: Roll a half of the dough recipe to ¼". Fold it and run through the machine on the widest thickness. Fold and reroll in that position. Fold and reroll twice in positions 2, 3, 4 and 5. Then either hand cut or run through the cutting blades of the machine.