



Basic Pasta Dough

Yield: Approximately 3 pounds

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| Eggs | 8 |
| Egg yolks | 5 |
| Extra Virgin Olive oil | ¼ cup |
| All Purpose flour | 2 pounds |

Machine method:

Place 1 ½ pounds of flour into bowl, add remaining ingredients. Mix until all ingredients are fully incorporated. Remove from bowl and knead in additional flour until the dough is tacky but not sticky. Remember to test the inside for this. Wrap in plastic wrap and store in the refrigerator for at least 30 minutes or until ready to use.

Note: the Dough may not take all of the flour

Well Method:

Make a well out of the flour and place the wet ingredients in center. Slowly stir the wet ingredients and begin to bring the flour in a little at a time. Be careful not to break a whole in the wall. Keep mixing the dry ingredients into wet, knead in additional flour until the dough is tacky but not sticky. Remember to test the inside for this. Wrap in plastic wrap and store in the refrigerator for at least 30 minutes or until ready to use.

Note: the Dough may not take all of the flour

When cooking the pasta it is very important to follow some basic rules:

- **Salt the water until it tastes like the sea**
- **To cook one pound of pasta you need one gallon of water**
- **When cooking fresh pasta when it floats to the top it is ready**
- **Make sure the water is at a rolling boil before you add the pasta**