

## Homemade Egg Pasta

- 3 Large eggs
- 2 Cups flour (unbleached)

### In Food Processor:

Crack the eggs into food processor fitted with a dough blade (or meat blade, if you don't have a dough blade). Process until smooth. Mix in the flour, running the machine in burst. The dough should form a smooth ball. If it is too wet, add a little more flour. Knead the dough in the food processor until smooth and pliable, about 3 minutes. *반죽이 너무 뭉글 뭉글하면 조금 더 분쇄한다.*

Transfer the dough on to a lightly floured surface and knead by hand for a minute or two. Wrap it in plastic wrap until you're ready to roll it out. It is best to roll out the dough within 10 minutes of making it.

### Rolling the Dough:

Rolling the dough is the only hard part about making pasta. Pat the dough into a disk. Using a long, slender rolling pin, roll the dough into as large and thin a circle as you can, rotating the dough and lightly flouring the work surface as needed. Begin rolling from the center of the dough circle and roll toward the edge. Keep the dough moving.

The trick to obtaining really thin pasta is to stretch the dough with the heels of your palms as you roll it. Continue turning, rolling, and stretching the dough until it's a little thinner than a dime.

### Cutting the Pasta:

To cut the pasta into noodles, fold the sheet of pasta like a business letter. Using a large chopping knife, cut the dough perpendicular to the folds into strips of uniform thickness. Cut 2-inch strips to make lasagna, 1-inch strips to make pappardelle, 1/2-inch strips for tagliatelli, 1/4-inch strips for fettuccine, 1/8-inch strips for tarelli (flat spaghetti), and 1/16-inch strips for capelli d'angelo (angel hair). To give lasagna or pappardelle a rippled edge, cut the pasta with a fluted pastry wheel. Maltagliati, (literally, "badly cut noodles") are made by cutting the dough into irregular parallelograms.

- 라자니아, 파스타 스파게티 종류에 따라 *썬다*.
- 믹싱기에 계란 푼다. 거기다가 밀가루 조금씩 넣어 애스한다. (적당하면 밀가루 더 넣고 너무되면 볼로 그냥 놔둔다)
- 믹서로 얇게 썬다.
- 3-4등분 정어서 얇게 썬다. → 끓는물 (이거 넣고)에 넣어 삶는다

