

Chef Anne's All-Purpose Pasta Dough

Recipe courtesy Anne Burrell



Prep Time:	45 min	Level:	Serves:
Inactive Prep Time:	1 hr 0 min	Intermediate	6 servings
Cook Time:	--		

Ingredients

- 1 pound all-purpose flour
- 4 whole eggs, plus 1 yolk
- 1/4 cup extra-virgin olive oil
- Kosher salt
- 1 to 2 tablespoons water or more if needed

Directions

Put the flour on a clean dry work surface. Make a hole (this is also called a well) in the center of the flour pile that is about 8 inches wide (bigger is definitely better here). Crack all of the eggs and the yolk into the hole and add the olive oil, salt and water.

Using a fork beat the eggs together with the olive oil, water and salt. Using the fork, begin to incorporate the flour into the egg mixture; be careful not to break the sides of the well or the egg mixture will run all over your board and you will have a big mess! Also, don't worry about the lumps. When enough flour has been incorporated into the egg mixture that it will not run all over the place when the sides of the well are broken, begin to use your hands to really get everything well combined. If the mixture is tight and dry, wet your hands and begin kneading with wet hands. When the mixture has really come together to a homogeneous mixture, THEN you can start kneading.

When kneading it is VERY important to put your body weight into it, get on top of the dough to really stretch it and not to tear the dough. Using the heels of your palms, roll the dough to create a very smooth, supple dough. When done the dough should look VERY smooth and feel almost velvety. Kneading will usually take from 8 to 10 minutes for an experienced kneader and 10 to 15 for an inexperienced kneader. Put your body weight into it, you need to knead! This is where the perfect, toothsome texture of your pasta is formed. Get in there and have fun!

When the pasta has been kneaded to the perfect consistency, wrap it in plastic and let rest for at least 1 hour. If using immediately do not refrigerate.

Roll and cut the pasta into desired shape.

How smooth and supple!
