



Fresh Pasta

Serve this homemade pasta with white Bolognese, from chef John DeLucie of The Lion restaurant.

The Martha Stewart Show, January 2012

<http://www.marthastewart.com/875090/fresh-pasta>

Rated(0)

Yield

Makes 8 to 10 servings

Ingredients

16 ounces "00" flour, plus more for rollers
6 large egg yolks
1 large egg
1 tablespoon extra-virgin olive oil
Pinch of coarse salt
Semolina flour, for baking sheet

Directions

1. In a medium bowl, mix together egg yolks, olive oil, and 8 tablespoons water; set aside.
2. Place flour and salt in the bowl of a food processor; pulse until just combined. With the machine running, slowly add egg yolk mixture; process until just combined. If dough seems too dry, add a little more water.
3. Turn dough out onto a work surface and knead for 5 minutes. Wrap dough with plastic wrap and refrigerate for at least 1 hour.
4. Divide dough into 6 equal pieces; line a baking sheet with semolina flour and set aside. Set the rollers of a hand-crank or electric pasta machine at their widest opening; lightly dust with flour. Working with one piece at a time (and keeping the remaining pieces covered with plastic wrap), run dough through the pasta machine. Fold the dough in thirds like a letter and run through the machine again.
5. Now change the rollers of the pasta machine to the next decreasing setting, and roll out the dough once without folding, flouring rollers as necessary. Keep rolling the sheet through the machine on decreasing settings until you have rolled it through the last (thinnest) setting. Transfer pasta to prepared baking sheet and cover with plastic wrap. Repeat process with remaining pieces of dough. Pasta sheets into 3-by-3-inch pieces; keep covered until ready to use.

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