

Pasta (Using a Pasta Machine)

When making pasta it seems if the ratio of eggs to flour changes each time it is made depending on the slight size difference in the eggs and the moisture in the flour. As a rule I usually add slightly more than 3/4 of a cup of flour to each large or extra large egg. The finished dough should be slightly moist and very elastic, but not sticky. It is better for you mixture to be too wet as it is easier to add more flour than moisture. Try making the dough a couple times in small batches and you will quickly find how moist you can keep the dough, while still being able to shape and cut it without it sticking. See <http://wam.umd.edu/~lfsxdth/> for complete instructions and more pasta information. Recipe provided courtesy of Greg Douglass.

Ingredients (serves 4):

- 3 to 4 cups of flour (Closer to 3.5 cups flour but not more than 4)
- 4 eggs
- water (to add if dough is too dry and too cook pasta in)
- salt (add to water)

Instructions:

Form almost 3.5 cups flour into a well. Add eggs to center of well. Whip eggs. Slowly combine flour and eggs. Final dough should be slightly moist and elastic but not sticky. Add remaining flour if needed. Knead dough for 15 minutes. Put in bowl and cover. Put into the refrigerator and allow dough to rest for 30 minutes.

Form dough into flat sheet. Feed through pasta machine at largest thickness. Lower thickness and pass dough through machine again. Continue process until desired thickness is achieved.

You may now use the sheet, cut it or shape it further. To cut into noodles, pass the sheet through the cutting attachment on the pasta machine.

Bring a large pot of salted water to a boil. The water should taste like sea salt. Add pasta to water. Cover pot. Remove lid when boil has resumed. Cook pasta for two minutes if you will be cooking it with its sauce for a minute or three minutes if you will be topping it with sauce. Taste pasta to ensure that it is done. If you are cooking pasta with its sauce, the sauce should already be cooking when the pasta is added to it.

Serve and enjoy.