



Basic Pasta Dough

makes 1 pound

prep time – 20 minutes

cook time – 2-3 minutes
2 cups all purpose flour (plus extra for kneading and rolling out)

3 eggs

1 TBS. white wine

1 tsp. salt

In a large bowl add flour. Make a well in the center of the flour. Mix together eggs, wine, and salt. Pour egg mixture in the center of flour. Slowly beginning at the top of the well so the walls collapse and blend into the mixture. When flour is almost totally absorbed, remove to flour coated counter and knead with palms of your hands. Knead dough for approximately 10 minutes until it becomes smooth and elastic. If dough is dry, add a few drops of water, if too sticky, sprinkle with a bit of flour.

Gather dough into a ball, place in a mixing bowl, cover with plastic wrap and let rest for 30 minutes to 1 hour.

Cut dough into 1 in pieces and starting with the thickest setting on pasta machine, roll out.

If using a rolling pin, same procedure, except remember to coat the rolling pin with a bit of flour and also flour the counter top to prevent sticking. Continue rolling until desired thickness.

Fettuccini, 1/8 inch thick

Ravioli – 1/16 inch thick per side

Spaghetti – 1/4 inch thick- depending

Manicotti – 1/4 inch thick – depending