



HOW TO MAKE PASTA WITHOUT PASTA MACHINE

Serves 4

INGREDIENTS:

- 1 cup of all-purpose flour (plus more for dusting)
- 1 tbsp semolina flour (plus more for preventing pasta from sticking together)
- 1/2 tsp salt
- 3 egg yolks*
- 1 whole egg

*Wondering what to do with those 3 leftover egg whites?
Make some meringues. They are so silky and wonderful to snack on,
or crumble them over your favorite ice cream



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Start with 3/4 cup all-purpose flour as the size of egg yolks vary. On a clean work surface or a mixing bowl place flour, semolina and salt. Make a well in the center and add egg yolks and the egg. Starting from the center using a fork (easier to clean up and work with) or your fingers start by mixing the eggs together, working outward from the center of well, gradually incorporate flour mixture into egg mixture until a irregular dough forms. If using your hands and they are sticky, remove as much dough from them and wash hands before kneading the dough otherwise you will find it difficult to work. If the dough seems sticky add the remaining flour 1 tablespoon at a time. If the dough becomes stiff add 1 tablespoon of water, but only enough to keep the dough together.
2. Transfer to a lightly floured work surface and knead until dough is smooth and springs back when pressed with a finger, 8 to 10 minutes. While kneading, add more water, 1 tablespoon at a time, if dough feels too dry; or add more flour, 1 tablespoon at a time, if dough feels too sticky.
3. Shape dough into a ball, wrap it in a plastic wrap. Let it rest on the counter for 30 minutes.
4. **Roll out the pasta:** cut the dough in half. Roll out one half at a time, keeping the rest of the dough wrapped. Very lightly flour the work surface. Shape the dough into a ball. Press dough down to flatten as a disk. Start rolling by placing your rolling pin in the center of the disk and roll away from you and then back towards you to even out the dough thickness. Lift up the dough and turn it 90 degrees, roll in the same manner described. With each pass as you roll, lift the dough up, re-dust the counter beneath if needed, and turn it over. Keep rolling and stretching until the pasta is thin enough to see the color of your hand or its print through it.

For pappardelle: flour the dough really well, roll it and cut strips as wide as you prefer. When done cutting loosen up the ribbon-like strips and toss them generously with semolina. Place in an airtight container until ready to boil.

For ravioli: see my next post.

5. Repeat with the remaining dough.

To cook the pasta: Bring a pot of salted water to a boil. Shake off the extra semolina and add the pasta handful by handful to the water, gently stir, lower the heat to a medium-high and cook for 5 minutes. Taste a noodle to check if it is done to the desired firmness.

Enjoy!