



The best Pasta Dough ever!

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients ===== -320 grams of double 00 flour -160 grams of semolina -6 egg yolks -2 whole eggs -Drop of Olive oil -Pinch of salt

Instructions

This dough can be used for any type of filled pasta such as Ravioli, Tortellini, etc etc as well as fresh pasta such as pappardelle, linguine etc etc. Combine all the ingredients together. Knead till you form a solid dough, work it well, this is a must to develop the gluten in the dough. Wrap the dough in cling film and refrigerate for at least 30min. Cut the dough in 2, dust with flour, pass the pasta through the widest setting, working your way down to the second most thinnest setting, should be about 5 times. Use flour but not too much, just enough to lightly dust it. If the pasta gets too long just cut it, keep it manageable. The pasta should be silky smooth when done. Note that if you're using a rolling pin get ready to put some back bone into it but it is rather doable. The pasta should be approx 1mm – 2mm, depending on what your making. Now you can proceed to cut it in the appropriate shapes using a cutter or a knife. Stuff with your filling of choice. Then stuff and seal with egg wash. Dust lightly with flour and keep covered with a cloth because the pasta will dry out. Cook in plenty of salted boiling water. You'll know they're done when the stuffed pasta rises to the top. If you're making tagliatelle or other pasta like linguine dust lightly with flour and leave on a tray till your sauce is ready, then cook your pasta in plenty of salted boiling water. Cooking only takes a few minutes. Alternatively hang to dry the pasta out by hanging on a dowel or broom stick. Enjoy