

## **Chef Sarah Grueneberg**

**Here are some pasta hints from Chef Sarah Grueneberg as a guide for making your own fresh pasta for the holidays**

### **Chef Sarah Grueneberg's Tips for Better Homemade Pasta**

- Pasta practice will make it perfect so enjoy fresh pasta often.
- If the recipe doesn't work, try adding water or an egg. It should come together as one smooth ball.
- Give the dough a rest, like a day or at least an hour before rolling it out. Colder, firmer, and more hydrated dough is easier to roll.
- Don't let warm hands make the job harder. Fresh dough is fine in the refrigerator for up to three days.
- Never overcook your fresh pasta – as soon as it floats, take it out; put it in your sauce. For dry pasta- cook it three minutes less than package directions and finish it in the sauce. Al dente is what you want.

#### **For More Information See:**

<http://www.foodandwine.com/cooking-techniques/sarah-gruenebergs-five-tips-better-homemade-pasta>

<http://www.chefsarahjayne.com/bio/>

<https://www.chase.com/news/041717-sarah-grueneberg>

<http://www.foodandwine.com/recipes/pasta-salumi-bolognese>