



## It's One of the Best

### “la pasta” Dough

It's a firm dough that is easy to handle

- 2 cups type 00 flour
- 1 teaspoon salt
- 8 egg yolks, lightly beaten
- 1/2 cup water

Mound the flour on pastry board or other wood/plastic surface. Make a well in the center and add the salt and egg yolks. Using a fork, gradually fold the flour into the eggs, adding the water little by little until you have a soft dough. Knead a few times until smooth; then form dough into a ball; wrap in plastic; refrigerate 1 hour.

Roll and cut pasta into 6 pieces. Working with one piece at a time; (cover remaining dough with a cloth until ready to use); dust the dough with flour and place between the rollers of a manual or motorized pasta machine at the widest setting; pass the dough through. Fold the dough in half, sprinkle with flour and roll again. Dust again with flour if the dough becomes sticky. Continue this process, reducing the space between the rollers one setting at a time until the dough is a thin, smooth sheet. Generally, you can roll the dough multiple times on the first setting before tightening the rollers; then reduce the times you roll by one with each new setting until you reach the last setting (no.6) when rolling once will be enough.

The finished pasta sheets should be about 6 inches wide and 12 inches long. Let the pasta sheets dry on a lightly floured board or parchment paper for 5 minutes before cutting.

This basic dough can be used for various cuts of pasta. For a simple noodle cut, use the cutter on the pasta machine following the manufacturer's directions. You can even cut it with a simple pastry cutter or knife.

The pasta dough can be refrigerated, wrapped in plastic for up to 2 days

**Recipe by** Tony Mantuano and Cathy Mantuano, “The Spiaggia Cookbook” – Award Winning. The Restaurant is known for its authentic yet innovative Italian cuisine.

**Cook's Note:** The finished pasta was a delight. I used the 8 egg yolks so it was golden in color, but I think you could use 4 whole eggs also. We didn't have 00 flour, so I used all-purpose flour, which worked in the recipe. I was surprised how much flour I added while preparing the pasta. I also used a hand roller in place of the machine pasta maker. When doing this, extra hands are really appreciated. Don't worry if the pasta isn't perfect, it still will taste delicious. Have fun!

**About the Recipe:** This recipe can be used to create all shapes and sizes of pasta. It's easy to make and produces a firm dough.