

Photo Courtesy Chef Freddy Money and Bloomsbury Publishing

Pasta Dough

Adapted Recipe from *Atlas* by Chef Freddy Money
Serves 6

Ingredients
330 g "00" flour
320 g egg yolks (about 18 large egg yolks, depending on egg size)
9 g extra virgin olive oil (about 2 teaspoons)

You can do this in a few ways. The traditional way requires you to make a dome of flour on a work surface, make a well in its center, add the egg yolks and oil, then work the mix until it becomes a dough which is smooth, elastic and firm.

The other way is to place the dry ingredients into a food processor and pulse, then blend in the egg yolks and oil. Remove and knead to become a smooth dough.

Either method requires you to rest the dough once made. Wrap the dough tightly in plastic wrap or place in an airtight container. Rest for at least 30 minutes, ideally 1–2 hours at room temperature.

Once rested, you'll need to roll it. When rolling, it is recommended to run the pasta through a pasta machine at the thickest setting first, then fold the pasta strip over itself into 3 thicknesses and repeat, before moving down a setting. Gradually reduce the thickness setting until you reach the desired thickness for your pasta shape.

Recipe from Atlas by Chef Freddy Money - used with permission