

# PASTA & WINE NIGHT



## Homemade Pasta

Homemade Pasta is not only fun and easy recipe to make in your own kitchen, but nothing compares to the taste and texture of fresh homemade pasta. Whether you want to knead and cut the dough by hand, or you use a kitchenAid to mix and a roller to flatten and cut.

## Ingredients

- 1 1/4 cups all-purpose flour plus more for dusting
  - 3 whole eggs and 3 egg yolks room temperature and slightly beaten
  - 2 tablespoons Olive Oil
  - 3 tablespoons Water
  - 1 teaspoon salt, optional (makes a more delicate dough without it)
1. Homemade pasta can either be made by hand or in a stand mixer.
  2. If making by hand: Make a well with the flour, whisk eggs together, water and oil. Mix to make a stiff dough. Knead 10 minutes by hand.
  3. If using a stand mixer: mix flour, beaten eggs, water, salt and oil in stand mixer bowl. Knead on medium speed with a dough hook.
  4. If dough is too sticky, sprinkle on additional flour until it comes together. If dough is too dry, sprinkle water until you get the right consistency. You'll want to knead until the dough is elastic. Slice into the dough with a paring knife; if you see lots of air bubbles, keep kneading. The dough is kneaded when it forms a smooth elastic ball and has very few air bubbles when cut. Test by pressing your knuckle into the dough; if it starts to bounce back then it's ready.
  5. Wrap dough in plastic wrap or in a covered bowl and let rest for at least 30 minutes.
  6. On a lightly floured surface roll out to desired thickness and cut as desired. Alternatively, cut into small chunks, flour, and roll through pasta roller. For this process, send through on thickness of 0. Fold in thirds and rotate so that straight edges are on the side and send it through again. Fold in thirds once more, again
  7. with straight edges on sides, and then send it through thickness 0 for a third pass. Then, change thickness to 1 and send dough through once. Continue process stepping through thicknesses 2, 3, 4 and end with 5. Give dough sheet one last dip in flour and then run it through the fettucine cutting side.
  8. You can dredge pasta in flour to ensure it doesn't stick together. Either set on cookie sheet until ready to cook or dry pasta on a drying rack.
  9. To cook, bring a large pot of heavily salted water to a boil. Add pasta and cook until tender (approximately 3 - 5 minutes). When making lasagna, no need to boil noodles. Add directly to your recipe.

<p><b>Oils:</b></p>    <p><b>Vinegars:</b></p>	<p>Notes:</p>
<p><b>White sauce:</b></p>	<p><b>Red Sauce:</b></p>
<p><b>Crème Brulee Dessert:</b></p>	

Thank you for coming! Join us next time for more exciting ways to use olive oil and balsamic vinegar in everyday cooking!\*

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*\*Space is limited and classes fill on a first come, first served basis. To offer you the best experience possible, the Hearty Olive does charge a minimal \$10.00 fee to help purchase ingredients, create new recipes and pay our instructors.*