

# THE CULINARY

## Playground



## Basic Pasta

2 eggs  
1  $\frac{1}{2}$  cups all purpose flour  
pinch salt

Mix together flour and salt in a large bowl. Make a well in the center of the flour and crack the eggs into it. With a fork whisk the eggs slowly incorporating the flour into the mixture. When the flour is incorporated, place dough on a floured surface and start kneading the dough with both hands, primarily using the palms of your hands. Add more flour, if the dough is too sticky. Continue kneading for 3 more minutes. The dough should be elastic and a little sticky. Continue to knead for another 3 minutes, remembering to dust your board with flour when necessary. Place the dough in a clean bowl covered with a clean damp towel and let rest 20 minutes at room temperature.

Roll and form as desired.

**Cooking, Drying, or Freezing the Pasta:** To cook the pasta immediately, bring a large pot of water to a boil, salt the water, and cook the pasta until al dente, 4-5 minutes. To dry, lay the pasta over a clothes drying rack, coat hangers, or the back of a chair, and let air dry until completely brittle. Store in an airtight container for several weeks. To freeze, either freeze flat in long noodles or in the basket-shape on a baking sheet until completely frozen. Gather into an airtight container and freeze for up to three months. Dried and frozen noodles may need an extra minute or two to cook.

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[www.culinary-playground.com](http://www.culinary-playground.com)