

THE CULINARY

Playground



Basic Pasta Dough

makes 2 servings or 10-12 ravioli

1 ¼ Cup All-Purpose Flour
2 Large Eggs
1/4 teaspoon Salt
1 tablespoon of olive oil

Whisk flour and salt into a bowl and make a well in the center. Add eggs and oil into well and whisk them together. Continue to whisk and gradually add flour from the edges into the eggs. When the mixture becomes difficult to stir with a fork, take the dough out of the bowl and use your hands to knead the dough on the tabletop until it is smooth, about 8 minutes. If dough is sticky add flour by the pinch. If wet, add water by the drops. Let rest for at least 30 minutes.

When the dough has rested, process through a pasta machine or roll to 1/8" thickness and cut with a knife to the desired shape. When the noodles are done, bring a pot of boiling water to a boil and gently add the noodles to the pot. Cook about 2 minutes, or until the pasta floats to the surface.

Remove with a slotted spoon. Sauce and serve.