AUGUSTE Escoffier SCHOOL OF CULINARY ARTS™

Fresh Pasta - Yield: 4 servings

180 grams (or 1½ cups)	All-Purpose Flour
2 ea	Eggs (beaten)
As needed	Olive Oil
As needed	Salt

Making the dough:

1. Mound the flour on a work surface. Make a well in the center and add the eggs, oil, and salt.
2. Working from the center outward, gradually mix the flour into the eggs to make a dough.
3. When it is firm enough to knead, begin kneading the dough, incorporating more flour. If the dough is still sticky when all the flour is incorporated, add more flour, a little at a time. If dough is dry, add a light sprinkle of oil or water.
4. Knead well, for at least 15 minutes.
5. Cover the dough, and let it rest at room temperature for at least 30 minutes.

Rolling and cutting with a pasta machine:

1. Cut the dough in half and press into oblong disc.
2. Set the rollers of a pasta machine to the widest opening and pass the pieces of dough through the machine, folding them in thirds after each pass and dusting them lightly with flour to keep them from getting sticky.
3. After each pass, turn the rollers one notch lower, dust the dough with flour, and pass it through again.
4. Continue until dough is as thin as desired.
5. Cut sheets to 10-12 inches long
6. Attach the cutting attachment to the machine.

Pass the dough through the wider setting for fettuccine pasta.

Rolling by hand with a rolling pin:

1. Cut the rested dough in half.
2. Press into an oblong disc.
3. Dust working surface with a light layer of flour - to prevent dough from sticking.
4. Dust dough disc with a light layer of flour
5. Dust rolling pin with a light layer of flour
6. Begin to roll out evenly away, then back toward you.
7. Flip the dough over and repeat.
8. Repeat this process - adding dusting of flour to the dough, surface, and rolling pin as needed to prevent sticking - until the dough is the desired thickness. For long noodles, you should be able to almost see your hands through the dough sheet when picked up. For filled pastas, the dough should be almost translucent.
9. Cut the dough sheets into 10-12 inch pieces.
10. Dust with flour
11. Fold into thirds - like folding a letter
12. Cut into ¼ inch strips for fettuccine pasta.

Cooking the pasta:

1. Fill a large pot with water and season with salt. Bring to a boil.
2. Drop pasta noodles into pot and return to a full boil for 60-90 seconds.
3. Remove pasta from the pot with tongs and straight into a skillet of warm sauce (only enough sauce to coat the pasta).
4. Plate, garnish, and serve immediately.