

A Farewell to Basil Fettuccine

Jacob · 30/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 30 mins

Description

I made this basil fettuccine while watching A Farewell to Arms on TV and realized the title suited the intent of the pasta which was to celebrate the last gleanings from my rather prolific basil patch If you feel the need to serve this with a sauce consider a butter garlic sauce or a white wine sauce with chicken Whatever you choose to accompany this with enjoy it

Ingredients

- - ¾ cup chopped fresh basil - 1 ½ cups all-purpose flour - 1 large egg - 1 teaspoon olive oil - 2 tablespoons water
- or as needed - 2 ½ tablespoons all-purpose flour

Instructions

1. Process basil leaves in a food processor until chopped very fine. Add 1 1/2 cups flour and pulse two or three times
2. or until combined. Mix in egg and oil. Add water until dough forms a ball shape. If dough seems dry
3. add a bit more water. Wrap dough in a piece of plastic wrap which has been coated in a few drops of olive oil. Refrigerate for 2 hours. Remove dough from the refrigerator and cut into 6 equal size portions. Run pasta through a pasta machine or roll with a rolling pin to desired thickness. Use additional flour to coat pasta while rolling. Once dough is desired thickness
4. run through the machine on the fettuccine setting to create noodles. Allow pasta to dry for 1 hour prior to cooking. Cook in a large pot of boiling water until al dente
5. 3 to 5 minutes depending on the thickness of the pasta.