



Basic Egg Pasta

Jacob · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

4

Description

Basic egg pasta ready to roll extrude or shape into whatever type of noodle you desire This dough can be mixed by hand or with a stand mixer Like any flour recipe the amount of flour required isnt a given It will change depending on the size of your eggs and the humidity of your region

Ingredients

- - 3 ½ cups Italian Tipo "00" flour
- or more to taste - 2 eggs - 2 egg yolks
- or more as needed - 1 teaspoon olive oil - 1 pinch salt

Instructions

1. Pile flour onto a work surface and make a small well in the center; place eggs
2. egg yolks
3. olive oil
4. and salt into the well. Gently stir the egg mixture with a fork
5. gradually drawing in flour until dough comes together. Knead dough with hands until smooth and leathery
6. about 10 minutes. Wrap dough in plastic wrap; let rest until malleable
7. 1 to 2 hours. Remove plastic wrap. Cut dough into four pieces; roll out with a rolling pin. Run flattened pieces through a pasta roller to create desired noodle shape. Cook's Notes: Based on the commercial flours available in my region
8. all-purpose flour will work too
9. but the resulting noodle won't be quite as supple. Add up to 2 more egg yolks if dough does not clump together in step 1. The dough needs to be a little drier when you're extruding it and a little more moist if you're going to roll it. If using a stand mixer:1. Place flour
10. eggs
11. egg yolks
12. olive oil
13. and salt in the bowl; mix with the beater paddle on low until combined
14. 1 to 2 minutes.2. Switch to the dough hook mixer attachment; mix until dough pulls together
15. 4 to 5 minutes. Remove bowl from the stand; cover with plastic wrap and proceed with step 3.