

Fresh Pasta



From the Sensenig's Recipe Book

Ingredients

Flour Based Fresh Pasta

2 cups flour
2 eggs
2 egg yolks

To add herbs before adding the eggs mix the herbs into the flour.

Semolina (Durham Wheat) Flour Pasta

1 1/2 cups Semolina Four
1/2 tsps. Salt
2 Eggs
2 TBS Olive Oil

Preparation

Flour Based Fresh Past

In a stand mixer or food processor.
Pour the eggs into the flour while mixing at low speed.
Mix until dough just starts to come together, adding a few drops of water if the dough is dry and crumbly.
Turn out dough onto floured surface and kneed lightly.
Shape dough into a disk and wrap in plastic.
Let rest at least an hour before rolling.

Semolina Flour Pasta

Mix Flour and Salt and then proceed as above adding the eggs and the olive oil.
Kneed for a longer time, at least 10 minutes.

Notes:

I use the semolina pasta for linguine, fettuccine, pappardelle, spaghetti, lasagna noodles, etc.
I generally use the flour pasta for ravioli.
But both can be used interchangeably.

Source:

Flour based Fresh Pasta from Alice Waters "The Art of Simple Food"
Semolina based Fresh Pasta from Bob's Red Mill Flour package