HOMEMADE PASTA

from *Beard on Pasta*

Basic Egg Pasta -- food processor method

1 1/2 c all-purpose flour 1/2 teaspoon salt 2 large eggs 1 Tbs oil (with electric mixer or food processor)

-- With metal blade in processor, measure in flour and salt; process briefly

-- Drop eggs and oil through feed tube. Run until dough begins to form a ball, around 15 seconds. (Add a tablespoon of flour if too sticky. Add water or egg if too dry.)

-- Turn out onto floured surface. Dust hands and continue kneading for three to five minutes, adding more flour if necessary, until have a smooth ball of dough.

-- Set to rest under dish towel or in plastic wrap. Should be at least 30 minutes; several hours good, too; can be up to several days in refrigerator. (Makes dough soft and easy to work.)

-- Cut dough into four pieces. Put three back under towel. Flatten one with rolling pin or with palm.

-- Run through pasta machine at widest setting four or five times, folding it in half each time before it goes back through rollers. (Ragged edges and holes indicate inadequate kneading.) Dough should become smooth and satiny.

-- Begin to narrow rollers by turning the dial one mark each time dough goes through. Keep going until reach desired thickness.

-- Lay ribbon on dish towel while you roll out the other three pieces. This second resting should be more than five minutes. Dough should dry but still be pliable, not brittle. If necessary, dust with more flour.

-- Run through cutter.

-- Can cook directly or dry.

Notes:

All-purpose flour is OK, but the best **flour** to use is durum flour, pasta flour, or, in England, strong wheat flour. What you desire is extra gluten. (Semolina in the US is coarsely ground hard wheat.

The **cooking time** varies greatly between batches. You should start testing the pasta as soon as the water in the pot returns to a boil. Start with a big potful--eight to ten quarts--of furiously boiling water. Don't rinse noodles after cooking. They should go directly into a heated bowl and mixed immediately with some or all sauce.

A good brand of canned **tomatoes** is Redpack. If canned tomatoes are too watery, can cook down or add tomato paste.