Pasta Dough (Ingredients)

Yield: 10

- 17.5 Ounces "00" Flour
- 8.75 Ounces Egg Yolks
- 1 Whole Egg
- 2 Ounces Milk
- 1 Ounce Extra Virgin Olive Oil
- To Taste Kosher Salt

Please See Next Card For Instructions

Pasta Dough (Instructions)

1. In the center of your work surface (a large cutting board or pasta board), place the flour in a mound. Use a bench scraper in hand, set aside about 1/6 of the flour. This flour is reserved for if your dough is too wet, as it is easier to add flour to a wet dough than to add liquid to a dry dough.
2. Make a large well in the center of the mound. Pour in the yolks, the whole egg, milk, olive oil, and salt. With two fingers, begin swirling the ingredients together, incorporating in flour a little bit at a time, until it becomes a thick paste.
3. Use the bench scraper to fold flour over the paste and cut in the flour.
4. Once the flour has been incorporated, knead the dough until it resembles a smooth ball. If the dough is very sticky, add a small amount of the flour as needed. It takes practice to know the dough has reached the right tightness.
5. Put the dough in a sealable plastic storage bag and refrigerate at least 4-5 hours so that the gluten has time to relax before rolling out the pasta. *The dough can also be made a day ahead.
6. Set out the dough to allow it to adjust to room temperature. The dough can be cut into sections and ran through the pasta machine after that.