

# Fresh Pappardelle

## Ingredients

---

- 1 3/4 c Flour
- 1 c Semolina Flour
- 6 Eggs (room temperature)
- 4 t Olive Oil
- 1 t Salt

## Instructions

---

1. Add both flours to a large flat baking dish and whisk well. Make a large well in the center. Place the eggs, olive oil and salt into the well; with a fork, break up the eggs, then gradually mix the wet ingredients into the flour mixture until just combined.
2. Scrap the dough onto a large surface. Gather the dough into 2 equal-size balls; flour the surface. To knead each piece, push the dough away from you with the heel of your hand, fold the dough over itself and turn it counterclockwise. Continue pushing, folding and turning until the dough is smooth and elastic, 4 to 5 minutes. Pat the piece into a ball. Flatten slightly, wrap in plastic and set aside. Repeat with the next dough ball.
3. Refrigerate for at least 30 minutes or

# Fresh Pappardelle

overnight. You can freeze 1 ball for later, or roll out both and freeze the cut pasta.

4. Place the dough on a lightly floured surface and dust with flour. Cut the dough into quarters.

Working with a piece of well-floured dough, send through the roller on the widest setting, thickness of 0. Fold in thirds and rotate so that straight edges are on the side and send it through again. Fold in thirds once more, again with straight edges on sides, and then send it through thickness 0 for a third pass.

5. Then, change thickness to 1 and send dough through once. Ensure your dough always has enough flour so that it doesn't stick to your roller.

Continue process stepping through thicknesses 2, 3, 4 and 5 being the last. Let the pasta dry for

# Fresh Pappardelle

about 10 minutes. Repeat with the rest of the dough balls.

6. Dust the top of the sheet of dough with flour and loosely roll it into a cylinder. Using a sharp knife, cut into 3/4-inch-wide slices. Unwrap the noodles; dust with flour and gently toss to separate. Place on a sheet pan and cover with a tea towel until ready to cook or freeze in freezer bags for up to 2 months.