

Fresh Pasta without a Machine

Makes 1 pound; serves 4 to 6

If using a high-protein all-purpose flour like King Arthur brand, increase the amount of egg yolks to seven. The longer the dough rests in step 2 the easier it will be to roll out. When rolling out the dough, avoid adding too much flour, which may result in excessive snapback. We prefer to use a browned butter or light cream sauce with this pasta.

- 2 cups (10 ounces) all-purpose flour**
- 2 large eggs plus 6 large yolks**
- 2 tablespoons olive oil**
- 1 tablespoon salt**
- 1-2 cups sauce**

1. Process flour, eggs and yolks, and oil in food processor until mixture forms cohesive dough that feels soft and is barely tacky to touch, about 45 seconds. (If dough sticks to fingers, add up to $\frac{1}{4}$ cup flour, 1 tablespoon at a time, until barely tacky. If dough doesn't become cohesive, add up to 1 tablespoon water, 1 teaspoon at a time, until it just comes together; process 30 seconds longer.)

2. Turn dough ball onto dry surface and knead until smooth, 1 to 2 minutes. Shape dough into 6-inch-long cylinder. Wrap with plastic wrap and set aside at room temperature to rest for at least 1 hour and up to 4 hours.

3. Cut cylinder crosswise into 6 equal pieces. Working with 1 piece of dough (rewrap remaining dough), dust both sides with flour, place cut side down on clean work surface, and press into 3-inch square. Using heavy rolling pin, roll into 6-inch square. Dust both sides of dough lightly with flour.

Starting at center of square, roll dough away from you in 1 motion. Return rolling pin to center of dough and roll toward you in 1 motion. Repeat steps of rolling until dough sticks to counter and measures roughly 12 inches long. Lightly dust both sides of dough with flour and continue rolling dough until it measures roughly 20 inches long and 6 inches wide, frequently lifting dough to release it from counter. (You should be able to easily see outline of your fingers through dough.) If dough firmly sticks to counter and wrinkles when rolled out, dust dough lightly with flour.

4. Transfer pasta sheet to kitchen towel and let stand, uncovered, until firm around edges, about 15 minutes; meanwhile, roll out remaining dough. Starting with 1 short end, gently fold pasta sheet at 2-inch intervals until sheet has been folded into flat, rectangular roll. With sharp chef's knife, slice crosswise into $\frac{3}{16}$ -inch-thick noodles. Use fingers to unfurl pasta and transfer to baking sheet. Repeat folding and cutting remaining sheets of dough. Cook noodles within 1 hour.

5. Bring 4 quarts water to boil in large Dutch oven. Add salt and pasta and cook until tender but still al dente, about 3 minutes. Reserve 1 cup pasta cooking water. Drain pasta and toss with sauce; serve immediately.

TO MAKE AHEAD

Follow recipe through step 4, transfer baking sheet of pasta to freezer, and freeze until pasta is firm. Transfer to zipper-lock bag and store for up to 2 weeks. Cook frozen pasta straight from freezer as directed in step 5.

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