

# Master Recipe for Pasta Dough

Makes about 1 pound fresh pasta

*To freeze the stuffed pastas, place them on a lightly floured cookie sheet and freeze. Transfer frozen pastas to zipper-lock bags and return to freezer. Make sure to add at least three minutes to the cooking time when cooking frozen pastas.*

**2 cups all-purpose flour**

**3 large eggs**

**1.** Pulse flour in food processor to aerate. Add eggs and process until dough forms rough ball, about 30 seconds. (If dough resembles small pebbles, add water,  $\frac{1}{2}$  teaspoon at a time; if dough sticks to side of bowl, add flour, 1 tablespoon at a time, and process until dough forms rough ball.)

**2.** Turn out dough ball and any small bits out onto counter and knead by hand until dough is smooth, 1 to 2 minutes. Cover with plastic wrap and set aside to relax for at least 15 minutes or up to 2 hours.

**3.** Cut dough into 5 even pieces and, using manual pasta machine, roll out dough into sheets. (Keep pieces covered with plastic wrap until you're ready to use them so they don't dry out.) Leave pasta in sheets for filled and hand-shaped pastas, or cut into long strands.

## Variations

### FRESH HERB PASTA

Add  $\frac{1}{3}$  cup minced fresh herbs (parsley, basil, mint, or any combination) to flour along with eggs.

### FRESH SPINACH PASTA

Decrease eggs to 2. Add 3 ounces frozen chopped spinach, thawed and squeezed very dry, with eggs.