

NATIONAL PASTA DAY

Directions: Make your own pasta to celebrate national pasta day!

Ingredients

- 2 cups of all purpose flour
- 2 large eggs
- 6 large egg yolks
- 1 tablespoon of extra-virgin olive oil
- 1 pinch of kosher salt

Directions

- On a clean, hard surface, turn out the flour and salt and make a large well in the middle with your hands.
- Whisk the eggs, egg yolks, and olive oil together in a medium bowl until combined, then pour the mixture into the well.
- Whisk the eggs, slowly incorporating more and more flour into the eggs by moving your fork along the edges of the well.
- Once almost all of the flour is mixed, start bringing the dough together with your hands. The dough should be malleable, but not sticky. Add more flour if the dough is sticking too much to your hands or the surface. If the dough is too dry and tough, whisk another egg with 1 tablespoon of water.
- Knead the dough for 7-10 minutes, until the dough is smooth and elastic.
- Wrap the dough in plastic wrap and let rest at room temperature for 30 minutes to an hour.
- Unwrap the dough and cut into 8 equal pieces so that it's easier to work with. Take 1 piece and wrap the rest in the plastic wrap so that they don't dry out.
- Lightly flour the work surface, and begin rolling out the piece of dough into one long piece. Then, fold the top third down, and the bottom third over that, like a letter. Rotate the dough 90° and roll the piece back into a long shape. This helps form a more even rectangular shape and makes the dough a little bit easier to work with.
- Continue rolling out the dough until it is very thin.
- Fold the top and bottom of the rectangle to meet in the middle, then fold over again--this will make the dough easier to cut. Cut the dough to your ideal shape. Let the pasta sit out for about 30 minutes to dry out slightly.
- Bring a large pot of salted water to a boil. Add pasta and mix to make sure it doesn't stick. Cook for 2-3 minutes.
- Add it to your favorite dish and enjoy!

