

# Maine Arts Camp

## RECIPE TEMPLATE

**Recipe Name:** Basic Pasta Dough

**Chef:** Charles Limoggio C.E.C.

**Preparation Time:** 1 hour

**Servings:** 8 4 ounce portions

**Yield:** About 2 pounds

Quantity	Unit	Ingredient Name	Prep Notes
15	ounces	Whole eggs	
½	Fluid ounce	Olive oil	
½	tablespoon	Salt	
12	Ounces	Bread flour ***	

### Procedure:

1. Place eggs, oil & salt in a mixer with paddle attachment to blend.
2. Add 1/3 of the flour and stir until mixture begins to form a soft dough. Remove the paddle and install dough hook
3. Gradually add remaining flour until the dough is dry and cannot absorb any more flour.
4. Remove dough from mixer, wrap well in plastic and set aside at room temperature for 20-30 minutes or refrigerate overnight.
5. After the dough has rested, roll it into flat sheets by hand or with a pasta machine. Work with only a small portion at a time, keeping the remainder well covered to prevent it from drying out.
6. While the sheets of dough are pliable, cut them into the desired width with a chef's knife or pasta machine. Sheets can also be used for making ravioli.

\*\*\*Some semolina flour can be substituted for the bread flour to make a stronger dough, but it will be harder to work with.