

FRESH EGG PASTA

(adapted from Giuliano Bugialli)

3 cups unbleached all-purpose flour

4 large eggs

1 Tbs extra virgin olive oil

Large pinch of kosher salt

Place flour in a mound on the counter. Make a large well in the center and put the remaining ingredients in the well. With a fork, mix the eggs, oil and salt then begin to incorporate flour from the inner rim of the well. When the dough is too thick for the fork, begin kneading and work as much of the flour into the dough as possible. Cover with a bowl or wrap in plastic to rest the dough for 30 minutes before rolling.

Cut the dough in 8 pieces, and start passing each piece through the rollers of your pasta machine, starting with the largest setting. Pass each piece of the dough several times, folding it in half and passing it again through the same setting, until it feels slightly “elastic” as you stretch it. Once you reach that stage (after 6-8 passes), move to the following – thinner – setting. As the pasta becomes longer, you might want to cut it in half to make it easier to handle. Stop at the next to last setting. Lay the pasta sheets over a lightly floured counter top and form the ravioli with the filling and shape of your choice. Place them over a cookie sheet lightly floured until they are all formed. Cook in salted, boiling water, add sauce, and serve.