



BLACKSTONE

COUNTRY CLUB

Egg Pasta

Ingredients

1 ¾ c up	All purpose flour
1	Whole egg
6	Egg yolks
1 ½ Tbsp.	Evoo
To taste	Salt
1 Tbsp.	Milk

Directions

1. Form a ball. On a marble or wooden work surface, pile the flour into a mound. Make a well in the center of the mound. In a small bowl, beat the egg with a fork until blended, and then pour them in the well. Continue beating the egg mixture with the fork, gradually drawing in flour from the sides of the well until the egg has been absorbed by the flour. If needed, wet your hands under the faucet and continue to work the dough. Once the dough has formed, clean your hands and the work surface.
2. Knead and knead (and knead). Clean off your work surface, first by scraping with a bench scraper, then by wiping down with a damp cloth or sponge. Lightly flour the work surface again. Knead the dough: press the heel of one hand deep into the ball, keeping your fingers high, then press down on the dough while pushing it firmly away from you. The dough will stretch and roll under your hand like a large shell. Turn the dough over, then press into the dough, first the knuckles of one hand, then with the other; do this about ten times with the knuckles of each hand. Then repeat the stretching and knuckling process, using more flour if needed to prevent sticking, until the dough is smooth and silky, for about 10 to 20 minutes.
3. Rest. Place the dough in a small bowl and cover with plastic wrap. Let the dough rest for at least 30 minutes at room temperature or up to overnight in the fridge – this is an extremely important step, so don't skip it!
4. Roll. Shape the dough into a rough circle. Lightly flour the clean work surface. With a rolling pin, begin rolling the dough as you would a pastry crust, starting in the center and rolling away from you to the outer edge. Turn the dough a quarter-turn, and repeat, working your way around. Scatter a small amount of flour on the dough whenever it starts to stick to the surface or the rolling pin.
5. Shape. From ravioli to taglioni, there are hundreds of shapes of fresh pasta. For a simple hand-cut tagliatelle, gently roll the sheet of dough around the rolling pin, and slip it off onto a clean, lightly-floured work surface. Cut the roll of dough into strips the desired width, then gently lift them in the air and drop on a dishtowel, separated. Repeat with the remaining sheets of dough.
6. Cook. Fresh egg pasta cooks quickly (think: 1 to 2 minutes). As soon as it rises to the surface of the heavily-salted cooking water, it is likely ready. A taste test will show if it is ready.

For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.