

Semolina Pasta Dough

Makes 440-460 g (~1 lb) dough (about 4-6 servings)

- 115 g whole eggs (about 2)
- 70 g egg yolks (about 4)
- 200 g flour
- 55 g semolina flour
- 1 tsp salt

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- spray bottle with water



Dough by food processor:

- Put 1/2 eggs in food processor with plastic (dough) blade.
- In a bowl, whisk the flour and salt.
- Turn on the food processor and add the flour in 3 separate times and process until the dough starts to form.
- Add in 1 egg at a time and process until it looks like moist dough. (may be in tiny balls and that's okay!). If it's a rainy day or you are at sea level you may not need all the egg (especially the whole egg).
- Take the dough out onto a floured surface. As you gather it together, the gluten should bounce back at you when you press it or it needs more kneading. Try not to fold it but "smoosh" it towards the table.
- *If it feels so dry that it won't come together- Spray the dough with a bottle of water (not a lot- just until it glistens) and knead.
- *If it feels wet, sprinkle more flour on top.
- Shape into a flat disc. Wrap with plastic wrap.
- Let rest for 45 minutes to 1 hour in the refrigerator.

Dough by hand:

- Place flour in a pile on a clean, dry surface. Create a 4-6 inch well in the center of the flour with your finger.
- Pour eggs in the center of the well with the salt.
- With a fork, gently whisk the eggs and slowly incorporate the flour from the sides. If your well breaks, use your hand or flour to stop the eggs from flowing.
- After dough begins to form, use your hands to incorporate the rest and roll into a ball (will look dry and crumbly!
- Knead with the palm of your hand for 6 minutes. (dough with be dense and a little cracked but hydrated if pressed). The dough should also "bounce back" at you like it's mad if you have kneaded it enough. When needing, try not to fold as much as push it into itself on the table. Folding can cause cracks.
- Let rest for 45 minutes to 1 hour in the refrigerator.

Rolling the dough:

- Divide the dough into 4. Rewrap 3 with plastic wrap.
- With a rolling pin, roll in the pasta a couple times into a flatter rectangular shape.
- Starting on the lowest setting of the pasta roller, roll the dough through twice on each setting until you get to 3.
- Cut the dough in half so it's not as long and easier to work with 1 section at a time. Fold the short ends towards the center overlapping and then fold the whole dough in half.
- Roll from the lowest setting and keep rolling on each setting until you reach desired thickness. (thinner for ravioli, thicker for noodles)
- *DO not skip settings as you roll because it can damage the dough and create gluten production.
- Place rolled dough on parchment and cover with a towel. Repeat the above steps with all the dough.

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You should never process dough in food processor more than 10 second pulses or the flour can overheat your appliance.

It's best to make the dough the same day as it will begin to oxidize and turn a green color- it still tastes great but doesn't look as appetizing!

I recommend rolling and cutting your dough and/or filling raviolis then vacuuming sealing and freezing if desired.

My notes