

**Recipe Packet: Fresh Pasta**

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## **Basic Pasta Dough**

Makes 1 pound fresh pasta - Serves 4 to 6

2 cups unbleached all-purpose flour, plus extra for dusting

3 large eggs

1 tablespoon extra-virgin olive oil

On a clean work surface or in a large mixing bowl, make a mountain of flour, and then make a deep well in center. Break the eggs into the well and add olive oil.

Whisk eggs very gently with a fork or your fingers, gradually incorporating flour from the sides of the well. When the mixture becomes thick and forms a ball, begin kneading it with your hands. If the mixture is dry and not coming together then sprinkle mixture with a couple of drops of water until it all comes together.

Knead dough for 10 to 12 minutes, until it is smooth and supple. As you knead, dust the dough and work surface with flour as needed to keep dough from sticking to your work surface. Wrap the dough tightly in plastic and allow it to rest at room temperature for 20-30 minutes. Proceed with rolling the dough out for shaping according to your recipe.

### ***Fresh Pasta Dough Ratio:***

*2/3 cup flour for every 2-3 people*

*1 large egg for every cup of flour*

*1 teaspoon olive oil (optional)*

## **Flavoring and Coloring Pasta Dough**

### **For Spinach (green) Pasta:**

Use 1 cup cooked spinach – puree and drain well by squeezing through a clean linen towel. Add the squeezed puree to the pasta dough and continue to make the dough and shape as you desire.

### **For Tomato (red) Pasta:**

Add 3 tablespoons of tomato paste to the pasta dough ingredients and continue to make the dough and shape as you desire.

### **For Saffron (yellow) Pasta:**

Steep ½ teaspoon saffron threads in 2 tablespoons of hot water. Continue to make the dough and add the bright yellow liquid and threads to the dough during mixing. Continue to shape as you desire.

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**Farfalle with Garlic, Olive Oil and Herbs**

Serves 2

¼ cup kosher salt  
½ pound fresh farfalle pasta  
2-3 cloves garlic, peeled and finely minced  
2-3 tablespoons fresh herbs, roughly chopped  
3 tablespoons extra virgin olive oil  
pinch kosher salt and freshly ground black pepper, to taste  
pinch red pepper flakes, to taste

In a large stockpot, bring 1 gallon of water to boil. Add the ¼ cup kosher salt and pasta. Stir quickly to prevent the pasta from clumping. Cook for approximately for 3 minutes, and taste to check for doneness. Pasta should be firm and al dente, not soft and mushy. It should be cooked all the way through – if there is a raw spot in the center, cook for a few minutes more.

Carefully drain the pasta and return to the cooking pot. Gently toss with the garlic, herbs and olive oil and season with salt, pepper and red pepper flakes. Serve hot.

**Rustic-Style Tomato Sauce**

Makes 3 cups

3 tablespoons extra-virgin olive oil  
2 cloves garlic, peeled and minced  
1 yellow onion, peeled, small diced  
One 28-ounce can Muir Glen Fire Roasted Crushed Tomatoes  
Kosher salt and freshly ground pepper to taste  
8 fresh basil leaves, minced

Heat oil in a heavy bottom saucepan over medium heat. Add garlic and onion and sauté, stirring frequently, about 3 minutes. Add the tomatoes and season with salt and pepper. Simmer sauce until it has reduced and thickened, approximately 20 minutes. Stir in basil. Season sauce to taste with salt and pepper.