

FRESH PASTA

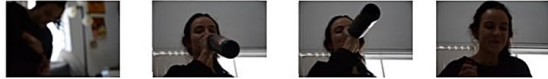
INGREDIENTS:

- 5oz flour = 1/2 cup + a bit extra
- 1 whole egg + 2 yolks
- 1/2 teaspoon salt
- 1 bottle wine



STEP ONE: Drink the Wine

This is an essential part of the recipe. You may want to ask a friend for help - this makes enough pasta for 2, assuming that you, like me, have at least/only one friend.



STEP TWO: Mix the flour + eggs

> Insert something here about a clean surface...

Pour flour out, add salt, and dig a "well" of sorts in the center.

Crack egg and the two additional yolks into the hole and start mixing with a fork (or your fingers for a more rustic effect).



"EGGS IN MOTION"



STEP THREE: Knead the Dough

At this point, I need to wash my hands and I'm stressed that my roomies will walk in any second to this mess, so I drink a little more wine.



Once the dough is mixed into a sticky ball, make it into a circle and press your palm into the center, scraping the extra bits in, rotating slightly, and repeating until it is the consistency of Play-Doh.



Too Sticky? Add Flour.
Too Flaky? Sprinkle with Water.

STEP FOUR: Rest for 1 Hour

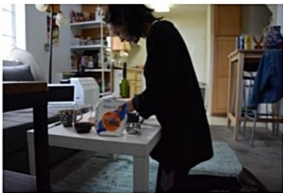
Fight whatever personal battle you need to with the Saran Wrap and cover the dough completely, then leave it out for about an hour.

This allows the gluten network in the flour to hydrate and relax enough that you can roll it out without pulling a muscle.



Speaking of rolling out the dough, hopefully you've finished the wine by now because you'll need to soak the bottle in your bathroom sink so that you can pull the label off and use it as a rolling pin later.

An hour is also enough time to clean up, or to just leave everything in the sink and forget about it.



STEP FIVE: Roll out the Dough

Unwrap the ball and platten slightly. Cut into three sections for an expedient time.

Pour out some flour so that it doesn't stick to your living room table.

Take your wine bottle/rolling pin for a spin.

You want to roll it into something that is very thin and vaguely rectangular, then trim the extra bits off the side.

STEP SIX: Make the Noodles

Loosely fold the dough, then cut it into thin strips.

If you sprinkle the dough with flour before folding and cutting it, you'll be able to roll the noodles without them sticking together (I should have done this).



STEP SEVEN: Cook the Pasta

You'll want to bring a pot of water to a rolling boil - you can't really pull the old "it's almost boiling" so I'm just going to throw it in" trick with fresh pasta.

Once the water is boiling, add a small handful of salt, enough to reach ocean-levels of salinity.

(Whoever told you that salt makes water boil faster lied - I learned this the other day, still upset about it.)

Drop your noodles in the pot and cook for 2-3 minutes, stirring continuously.

Don't throw away the water at the end - it's the ultimate secret ingredient in almost any sauce.

ALTERNATIVE STEP SEVEN:

If your pasta has come out terribly and you are now drunk, dump a box of linguine from the market into a pot of boiling water, cook as directed, and then tell everyone that it's homemade.

