

EGG PASTA FOR TWO

FROM MARK BITTMAN'S *HOW TO COOK EVERYTHING*

Ingredients	Equipment
<ul style="list-style-type: none">• 1 cup (5 oz) all-purpose flour, plus more for dusting & as needed.• ½ teaspoon salt• 1 egg• 1 egg yolk• A few drops of water as needed.	<ul style="list-style-type: none">• Dry measuring cups or scale• Liquid measuring cup• Measuring spoons• Small bowl• Fork• Dough Scraper• Large stock pot

Prep Time: 30 minutes

Cook time 2-3 minutes

Total time: 1 hour 35 minutes

Servings: 2

Makes about ½ pound, enough for 2 main course servings or 4 smaller servings.

Cook the pasta as soon as it is done, or allow it to dry for a few hours (or even a few days) and cook it later.

Instructions:

1. To make the dough by hand, mound the flour on a smooth countertop, or place it in a bowl. Make a well in the center and add the salt. Then break in an egg beating it with fork and incorporating a little of the flour. Beat in the egg yolk and repeat until all the flour is mixed with the egg. Gather mixture into a ball.

2. Turn the dough out onto a dry, lightly floured work surface and knead until it is smooth, just a minute or two. Add water by the half teaspoonful if the mixture is dry; add flour if it is sticky. This should be an easy dough to work. Wrap the dough tightly in plastic wrap to rest, minimum of 30 minutes at room temperature or up to 2 days in the refrigerator.

3. Roll out the dough with a pin until it is as thin as you can make it, then using a pizza cutter to make the desired strips. Or use a manual or electric past rolling machine.

4. Cook the pasta in boiling, well salted water. If the pasta was left to dry, it will take a about 2 minutes and be more susceptible to breaking. If you are cooking it fresh, it will take about 1 minute to 90 seconds to cook.

EGG PASTA

FROM MARK BITTMAN'S *HOW TO COOK EVERYTHING*

Ingredients	Equipment
<ul style="list-style-type: none">• 2 cup (10 oz) all-purpose flour, plus more for dusting & as needed.• 1 teaspoon salt• 3 eggs• A few drops of water as needed.	<ul style="list-style-type: none">• Dry measuring cups or scale• Liquid measuring cup• Measuring spoons• Small bowl• Fork• Dough Scraper• Large stock pot• Colander• Serving Bowl

Prep Time: 30 minutes

Cook time 2-3 minutes

Total time: 1 hour 35 minutes

Servings: 4

Makes about 1 pound, enough for 4 main course servings or 8 smaller servings.

Cook the pasta as soon as it is done, or allow it to dry for a few hours (or even a few days) and cook it later.

Instructions:

1. To make the dough by hand, mound the flour on a smooth countertop, or place it in a bowl. Make a well in the center and add the salt. Then break in an egg beating it with fork and incorporating a little of the flour. Beat in the next egg and repeat until all the flour is mixed with the egg. Gather mixture into a ball.

2. Turn the dough out onto a dry, lightly floured work surface and knead until it is smooth, just a minute or two. Add water by the half teaspoonful if the mixture is dry; add flour if it is sticky. This should be an easy dough to work. Wrap the dough tightly in plastic wrap to rest, minimum of 30 minutes at room temperature or up to 2 days in the refrigerator.

3. Roll out the dough with a pin until it is as thin as you can make it, then using a pizza cutter to make the desired strips. Or use a manual or electric past rolling machine.

4. Cook the pasta in boiling, well salted water. If the pasta was left to dry, it will take a about 2-3 minutes and be more susceptible to breaking. If you are cooking it fresh, it will take about 1 minute to 90 seconds to cook.