**Recipe For Health | JUNE 2018**

**HOMEMADE PASTA**

Chef Kurt shared his go-to recipe for homemade pasta. It has helped him win plenty of competitions! As a member of the audience, I took copious notes in order to publish Chef Kurt’s recipe for the first time ever!

*Corporate Chef Kurt Kwiatkowski, MSU Residential Dining Services*

**Featured Food:** Homemade Pasta

**Yield:** 4-6 servings

### Ingredients

**Dough:**
- 2 c + 2 T all-purpose flour plus extra for kneading and handling
- 5 egg yolks
- 2 T olive oil
- 1 T salt
- 1 - 2 T water

**Filling:**
- Equal parts herb-infused butter and Ricotta cheese

**Sauce:**
- 2 T pasta cooking water
- 2 T herb-infused butter
- Freshly grated Parmesan cheese
- Fresh-cracked pepper

### Preparation

**To make dough:**

Wrap dough ball in plastic wrap and let rest for 30 minutes. Okay to let it rest longer, just put it in the fridge. Use within 2 days.

Flour board. Take about 1/3 of dough ball. Use your hands to flatten it. Run it through the pasta maker on the largest setting. Fold both ends into the center (booking it). Then send it through 2 to 3 more times. This kneads the dough, preparing it for the next setting. Send dough through the pasta maker on each successive setting. Do not skip a setting.

**To make little pillows:**
With pasta dough pressed thin, cut a 2 1/2- to 3-inch wide strip depending on how big you want your pillows. Pipe a small amount of filling approximately 1/4-inch in from the long edge of your dough strip. Leave 1/2-inch between each dollop of filling and repeat. Fold over lengthwise and press the dough between dollops and along the edges. With a knife or pasta cutter, cut in between each dollop, pinch and seal edges to form little pillows.

**To make tortellini:**
With pasta dough pressed thin, use large (#70, about 3-inch diameter) round cutter to make circles of dough. Place a small dollop of filling onto each circle being careful not to overfill. Dip your finger in water and run along half of the circle. Fold circle in half (to make a half moon), get as much air out as possible, and carefully squeeze the rounded edge. Draw the two corners together allowing the rounded side to fold up (to form a bishop's hat!), wet the overlapped edge and pinch tightly to seal. The secret to successful tortellini is a good seal so they don’t open up while cooking in boiling water.

**To make tagliatelle:**
Run through pasta maker, stopping at setting number 4. Dust cutting board with flour before placing dough on it. Cut into strips into desired width.

**To cook pasta:**
Bring pot of water to boil. Add salt, about 1 T per quart of water. Carefully drop cheese stuffed pasta into the pot of boiling water and cook for 3 1/2 minutes. Cook tagliatelle for 70 seconds. Do not overcook. Lift out with slotted spoon or spider.

**To make sauce:**
Heat empty skillet over high heat until screaming hot. Scoop 2 T pasta water into the skillet; you can tell the pan is hot enough if water forms little pellets when it hits the skillet. Add pasta to skillet, turn off heat. Add a knob of butter or compound butter, Parmesan cheese, and pepper. Stir to combine. Serve immediately.

### Tips:
- Use all-purpose flour.
- Use a smooth filling, not too loose or too chunky.
- When stuffing pasta, don't “stuff” (overfill) them.
- Dust the pasta with all-purpose flour after cutting.
- After stuffing and sealing the pasta, refrigerate for 1/2 hour before cooking to firm up the cheese filling.
- Never wash your pasta maker. Use a stiff brush and a dry cloth to remove any dough particles and flour. Consult the manual for your machine and follow manufacturer’s recommendations.