

# 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 Kwaitkowski, 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:

Put flour, egg yolks, olive oil, and salt in bowl of food processor. Process for 30 seconds.

With food processor running, add water gradually. When dough begins to form beads and a small ball, stop the food processor. Transfer dough to lightly-floured cutting board. Sprinkle dough with a little flour. Knead until pliable.

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.