
Pasta Dough

From the Kitchen of Brett Broussard

3 1/2 cups flour

4 eggs beaten - plus one yolk

1/2 teaspoon extra virgin olive oil

Mount 3 cups of flour in the center of a large wooden cutting board. Make a well in the middle of the flour and add the eggs and olive oil. Using a fork, beat together the eggs and oil and begin to incorporate the flour, starting with the rim of the wall. As you expand the well, keep pushing the flour up from the base of the mount to retain the well shape. The dough will come together when half of the flour is incorporated. Use the additional 1/2 cup of flour if the dough is too sticky. Start kneading the dough with both hands, using the palms of your hands. Once you have a cohesive mass, remove the dough from the board and scrape up and discard any leftover bits. Lightly re-flour the board and continue kneading for 6 more minutes. The dough should be elastic and a little sticky. Wrap the dough in plastic (with a little flour) and allow to rest for 30 minutes. Roll out as desired. Make sure dough is floury, so it doesn't stick to the plastic.
