

Blue Talon Bistro's
SEMOLINA PASTA DOUGH©
from Chef David Everett
(Serves: a lot)

Ingredients

4 cups	Semolina Flour
8 ea.	Whole Eggs
1 Tbsp	Sea Salt
1 oz.	Extra Virgin Olive Oil

DIRECTIONS

Combine the flour and salt and mix well.

Add the eggs one at a time, mixing them in well as you go. When the eggs are well mixed into the dough, add the olive oil and continue mixing until the dough is uniform and smooth.

Divide the dough in half, wrap in plastic wrap and refrigerate for at least an hour.

Cut off a piece of dough roughly the size of your palm. Press it flat into an oblong shape that will fit through the pasta roller. Set the roller to widest setting and run the dough through twice. Crank the rollers one notch tighter and repeat by feeding the dough through twice. You may need to cut the strips of dough into shorter lengths as it stretches out. Fold the pasta over on itself as you go and dust it occasionally with flour so it doesn't stick. Keep reducing the roller setting until the pasta dough is nearly thin enough to see through.

With the dough cut into manageable lengths, feed the sheets through the cutter side of your pasta machine for fettucine or linguine, depending on the size of the gaps in the cutter.

If you do not have a pasta machine, you can go through the same process of folding the dough over and rolling it out until it is appropriately thin using a rolling pin - or even a wine bottle. Once the sheets of pasta are thin enough, sprinkle them with flour and roll them up into a tube. Using a sharp knife, cut slices off the end of the roll, remembering that the width of your slice will be the width of your pasta. Then unroll your slices and cook the pasta.

Remember, fresh pasta cooks in two to three minutes, so don't put it in the water or stock until you are almost ready to eat. The unused rolled pasta can be hung to dry and used for several weeks.