

# PASTA

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## COOKEE'S TOOL KIT

**Bowl or cutting board**

**Plastic Wrap**

**Medium Pot**

**Slotted spoon or tongs**

**Adult Supervision**



## Ingredients

8 oz. flour or semolina, or combination  
1 egg, large  
1 egg yoke

1 tablespoon olive oil  
1/4 cup of cold water  
Dash of salt

## Directions

1. Pour flour and/or semolina into a bowl. Alternately make a pile on a marble board or smooth cutting board. Make a well in the middle big enough to hold double of the liquid to be put into it.
2. Into the well, crack the egg, add olive oil, ½ of the water & dash of salt. Using a fork or one hand mix the ingredients together. (if mixture is too dry and doesn't pull together add remainder of the water and mix. If mixture is too wet add a tablespoon of flour at a time until it comes together.
3. Wrap in plastic wrap and place in refrigerator for at least 30 minutes.
4. After pasta dough is refrigerated, dust dough with flour. Roll out using a pasta machine or use a rolling pin.
5. Cut pasta with rollers on the pasta machine. If using a rolling pin instead of a pasta maker, roll one edge of the dough using your hands until you reach the other edge. This should resemble a log shape. Take a knife and cut ribbons. The more space between the cuts, the thicker the pasta ribbon will be.
6. Boil 2 quarts of water seasoned with 1 teaspoon of salt. Add pasta and cook for 3 minutes or until it rises to the top.
7. Place cooked pasta into a bowl with some 3 tablespoons of olive oil or pasta sauce and stir. This will keep the pasta from sticking together. Serve hot with your favorite toppings like fresh basil and fresh grated cheese.

Pasta may be made ahead of time and stored in the refrigerator for up to 2 days.

Serves 4

Prep time: 10 minutes

Cook time: 10 minutes

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