

## Handmade Pappardelle

<http://userealbutter.com/2016/05/08/handmade-pappardelle-recipe/>  
from *Food and Wine*

1 3/4 cups + 2 tbsps all-purpose flour, plus more for rolling  
1/3 cup fine semolina  
3 large eggs, room temperature  
3 egg yolks, room temperature

Place the flour and semolina in the bowl of a food processor and pulse several times until mixed. Beat the eggs and egg yolks together in a measuring cup. While the food processor is running, pour the egg mixture into the flour. When the dough is moistened, turn it out onto a lightly floured work surface and knead it for 3 minutes or until the texture is silky smooth. Wrap the dough ball in plastic and let it rest at room temperature for a half hour.

Unwrap the dough and cut it into thirds. Wrap two of the pieces in the plastic. Roll the third piece out on your floured surface, rolling AWAY from you. Turn the dough 90 degrees and roll away from yourself again. Continue until the dough is super thin (if you lay it over newspaper or a magazine, you should be able to read or at least see the text through the pasta). Cut the sheet of dough into 12-inch sections. Roll each section up and slice into 3/4-inch wide strips. Unroll the pasta, toss the strips with flour, and set them on a dusted baking sheet. Continue with the remaining dough. You can make the pasta ahead of time and leave it uncovered at room temperature. Toss the pasta from time to time to encourage drying and to prevent clumping or sticking.

Makes 1 pound of fresh pasta. To cook, bring 6 quarts of salted water to a boil. Boil the pasta for 1-3 minutes (test for doneness). Drain and serve.