

## Herb and Floral Pasta

<http://userealbutter.com/2021/04/27/herb-floral-pasta-recipe/>

pasta from [this recipe](#)

### **pasta**

225g (1 3/4 cups + 2 tbsps) all-purpose flour, plus more for rolling\*

50g (1/3 cup) fine semolina\*

3 large eggs, room temperature

3 egg yolks, room temperature

1 cup assorted fresh herbs and edible flowers

\* I highly recommend weighing your flours as the discrepancies in volume measurements can result in overly thick and dry pasta dough that is particularly difficult and frustrating to work with (I speak from experience).

**Make the pasta dough:** Place 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.

**Prepare the herbs and flowers:** Rinse your herbs and flowers clean, then gently pat them dry. Set them out to dry on a kitchen or paper towel.

Unwrap the dough and cut it into thirds. Wrap two of the pieces in the plastic.

**To roll pasta by hand:** 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).

**To roll pasta by machine:** Flatten the dough with a rolling pin to get it to a reasonable thickness for your pasta machine's thickest setting (0 on the Atlas Marcato). Run the pasta through once, fold it in thirds, turn it 90°, and run it through the pasta machine on setting 0 two more times without folding it in thirds again. Turn the setting to one thinner and roll the pasta through, and continue rolling once for each setting through setting 7 or about 0.85 mm.

**Both methods:** Cut your sheet of pasta into two equal size pieces and lay them flat next to one another on a lightly floured surface. Arrange your herbs and flowers on one of the pasta sheets. It's best to remove any thick stems or thick flower parts as they tend to tear when rolling the dough. I generally use flat leaves, fronds, and petals. You don't have to space the herbs and flowers out too much because they will spread out as the pasta is rolled.

Set the unfloured side of the plain pasta piece on top of the herbs and flowers. Gently press the two pasta sheets together by rolling over the pasta with a rolling pin. If using a rolling pin, continue to roll the pasta to your desired thickness (about 1 mm). If using a pasta machine, make sure the two sheets are stuck together or else your herbs and flowers will shift and potentially pile up and tear your pasta as you feed it through the machine. Put your pasta machine on a thicker setting (mine was 4, which is about 1.8 mm thickness) and pass the pasta through once. Increase the setting, which is decreasing the thickness, by 1 notch and pass the pasta again and continue to desired thickness. Take care not to roll the pasta too thin as it will begin to tear. I did a final pass of the pasta at setting 6 on the Atlas Marcato, which is 1 mm.

Dust the pasta sheet with flour and roll the pasta up like a rug along the long axis. You should end up with a short, fat roll. Use a sharp knife and cut the roll into your desired pasta width. Wider pasta will showcase your patterns. I cut mine into 40 mm (4 cm) wide strips (about 1.5 inches). Carefully unroll your pasta. If it sticks to itself, use a sharp knife to gently pry it apart – pulling could delaminate the sheets. Toss the pasta with flour on a large baking sheet to prevent it from sticking. Repeat the rolling, laminating, and cutting process for the rest of the pasta.

You can make the pasta ahead of time and leave it uncovered at room temperature.

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 with sauce or accompanying ingredients of your choice.