



ANSON MILLS

Fresh Sheet Pasta

Yield

About 18 ounces pasta dough

Time

10 minutes to make the dough and 6 to 24 hours to rest it in the fridge

Cooking Remarks

This is a heavy, rugged dough. It will not feel silky or supple, and will look pebbly when first processed. Its flawless performance begins at the point when it is run through the pasta machine. It cannot be rolled out by hand.

Properly produced—that is, the ingredients weighed and the recipe heeded—this will be a pliant, plasticene dough. It will allow itself to be rolled fine enough to see through. But you may not wish to roll it this finely. The thing about this gorgeous dough is that even when rolled a bit chubbier than paper-thin, it remains tender and delicate when cooked.

This dough must be processed into pasta and cooked expeditiously after its 24-hour rest or it will develop grayish streaks due to oxidation. If it oxidizes, the pasta is nevertheless safe to eat. Its flavor will not be affected.

Equipment *Mise en Place*

For this recipe, you will need a digital kitchen scale, a food processor, a liquid measuring cup, a small bowl, and a 1-gallon zipper-lock bag.

Ingredients

10 ounces (about 2 cups) Anson Mills Farina di Maccheroni ‘oo’ Crema (Pasta Maker’s Flour),
plus additional for dusting the dough

½ teaspoon fine sea salt

2 large eggs

5 large egg yolks

0.75 ounce (1½ tablespoons) extra-virgin olive oil

0.4 ounces water

Directions

1. Place the flour and salt in the bowl of a food processor. Process briefly to combine. Set a liquid measuring cup on a digital kitchen scale and turn on or tare the scale. Crack the whole eggs into the cup. If they weigh more than 3.5 ounces, beat them with a fork and pour or spoon out enough so that they weigh *exactly* 3.5 ounces. Now, set a small bowl on the scale and add the egg yolks. If they weigh more than 3.2 ounces, beat them, and then spoon out enough so that they weigh exactly 3.2 ounces. Add the yolks to the whole eggs, along with the olive oil and water.

2. With the food processor running, pour the liquid ingredients through the feed tube and process for about 15 seconds. The mixture will form pieces that will chase each other around the bowl and struggle to form a cohesive dough, but, ideally, it *will not* process into a tidy ball. Instead, the dough will have a broken, curdled look. Turn it out onto a work surface and knead it for a couple of minutes without adding flour. It will come together easily under the pressure of your hands and feel smooth but brawny.

3. Return the dough to the food processor and process it for 10 to 15 seconds. Turn the dough back onto the counter and knead without additional flour for 5 minutes. Form the dough into a ball, flatten it into a disk, coat it lightly with flour, and place it in a 1-gallon zipper-lock bag. Seal the bag and refrigerate overnight. Roll the dough into pasta and cook the pasta no more than 24 hours after putting the dough into the refrigerator, before it begins to acquire gray streaks from oxidation.