

# Fresh Herb Pasta



Pasta made into Ravioli

I've watched the little Italian ladies on TV make fresh pasta on a board by just putting down the flour, making a well for the egg, adding a little water and maybe some olive oil and gracefully mixing it up into a beautiful dough. Unfortunately my first few attempts were not nearly so successful. I ended up with either the flour dam breaking and egg all over the floor, a struggle to get the dough to form and then the pasta was either too wet or too dry and stubbornly refused to make anything resembling a proper shape either by hand or with the pasta machine. When I finally got something I could roll, apparently I didn't do it enough and it was so thick it was like eating a wet sock. I readily admit that I love fresh pasta but I also admit that for the few cents it costs, I was willing to just buy it. Finally though, I have discovered this method that makes a great, easy to work with dough with very little effort. It works with just a rolling-pin, or a pasta machine and cooks up wonderfully. Of course, the use of the food processor is probably cheating, but that along with using the semolina flour makes all the difference in the texture.





Pasta Ingredients

Ingredients for 4 servings:

1 cup fresh herbs (basil, oregano, rosemary, thyme or whatever combination you prefer, this time I used lemon basil)

1 cup semolina flour

1 cup all-purpose flour

1/2 teaspoon salt

2 eggs

2 Tablespoons water (approx. add just enough to make the dough form a ball)

Procedure:



Add herbs to the food processor



Pulse several times until the herbs are finely chopped



Add the flour, salt and eggs



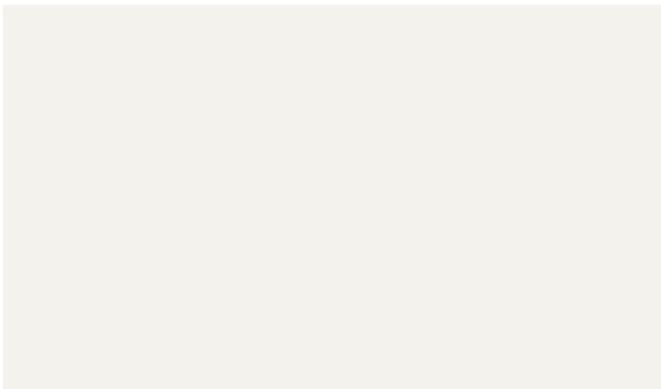
Pulse until well mixed



Add water through the tube and continue to pulse until the dough pulls together and is well mixed, then run the machine for about 1 minute to "knead" the dough. It can be a little wet as you will be kneading it a short time by hand.



Place the dough on a floured surface and knead for a couple of minutes, it shouldn't take long to become smooth and elastic since the food processor has done most of the work





Kneaded and ready to rest



Wrapped in plastic to rest - at least 10 minutes 30 is better

After the pasta has rested, you can roll it out with a rolling-pin or run it through a pasta machine and make whatever shapes you want.