Welcome to the King Arthur Baking School's Pasta Basics class. In this class, we'll use the traditional well-method to create fresh egg pasta dough. Then we'll roll and cut it into fettucine and ravioli and finish with a quick and delicious fresh herb browned butter sauce. While a pasta machine is useful, we'll also show you how to roll and cut pasta by hand. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 90 grams (3/4 cup), plus more for dusting work surface

Durum flour: 93 grams (3/4 cup) or an additional 90 grams (3/4 cup) Unbleached All-Purpose Flour

Eggs: 3 large

Full-fat ricotta cheese: 227 grams (1 cup)

Grated parmesan cheese: 13 grams (1 tablespoon), plus more for serving

Salt and freshly ground black pepper, to taste

Unsalted butter: 113 grams (1/2 cup)

Fresh herbs (we recommend 1 medium sprig rosemary; 3 to 4 sprigs thyme; or 1 to 2 sage leaves)

Chopped fresh parsley: 1 tablespoon (optional, for garnish)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: 1 medium (optional), 1 small

Fork

Bench knife (optional)

Bowl cover (plastic wrap, plate, etc.)

Small saucepan

Mixing spoons or spatulas: 2

Pasta machine (optional) or rolling pin and chef's knife

3-inch round cutter, or similar (optional)

Large pot

Tongs, spider skimmer, or strainer