



Pasta Basics

Below you'll find a list of ingredients and equipment needed for your class. To ensure efficiency during class, please have all ingredients on hand before class begins.

All recipes used in class will be attached in your confirmation email. Please scroll past the equipment list for the recipes.

If you have any questions or concerns email us, bakingeducation@kingarthurbaking.com. All Zoom links are sent out on the day of class. If you have not received the link 1 hour before your class begins, please contact us at the email above.

INGREDIENTS (total amount needed for the class)

- Unbleached All-Purpose Flour: 90g (3/4 cup), plus more for dusting work surface*
- Durum flour: 93g (3/4 cup) or an additional 90g (3/4 cup) Unbleached All-Purpose Flour*
- Eggs: 3 large*
- Grated parmesan cheese: for serving*
- Salt and freshly ground black pepper, to taste*
- Unsalted butter: 113g (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, various sizes*
- Bench knife and plastic bowl scraper*
- Bowl cover (plastic wrap, plate, etc.)*
- Small saucepan*
- Pasta machine (optional) or rolling pin and chefs knife*
- Large pot*
- Tongs, spider skimmer, or strainer*

Fresh Egg Pasta

YIELD: 4-6 SERVINGS

INGREDIENTS

- 90g (3/4 cup) King Arthur Unbleached All-Purpose Flour
- 93g (3/4 cup) durum flour or an additional 90g (3/4 cup) Unbleached All-Purpose Flour
- 3 large eggs

DIRECTIONS

MIXING

1. Combine the all-purpose and durum flours. Transfer the flours to a work surface creating a mound with a wide, deep well in the center.
2. Add the eggs to the well, lightly beating them with a fork.
3. Holding the fork at a 45° angle, use a circular motion to begin drawing the flour into the eggs from the inside wall of the well. Keep the mixture in the center of the well. If the egg mixture breaches the wall of the well, use a scraper or bench knife to hold the eggs in place.
4. When the egg/flour mixture is no longer runny, use a bowl scraper, bench knife, or spatula to draw the flour over the egg mixture to prevent your fingers from sticking. Fold and press the dough with the bowl scraper or your fingers until it begins to form a soft mass.

KNEADING

1. Using just enough flour to prevent sticking, knead the dough, pressing against it with the heel of your palm, folding it over and turning it again and again. After about 7 minutes it should become a smooth, compact and elastic ball. At some point, knead the dough on a flour-free, clean area of the work surface. There should be no sticking and the surface of the dough should feel as smooth as silk.
2. Wrap the dough in plastic or cover with an overturned bowl and let it rest at room temperature for 20 to 30 minutes.

ROLLING AND CUTTING USING THE MANUALLY OPERATED PASTA MACHINE

1. The smooth steel rollers at one end of the machine are used to roll out and thin the dough. Cut the pasta dough into 4 equal pieces. While you work with one piece, keep the remaining 3 pieces of dough covered.
2. Feed the first piece of dough through the rollers on setting #1 (the widest setting on your machine). Repeat this eight times, folding the dough over onto itself before each successive roll. Roll the remaining 3 pieces of pasta dough in the same fashion. Be sure to use plenty of flour to prevent the pasta from sticking to the machine. Dust with flour whenever the dough feels sticky.
3. Now begin feeding the first piece of dough through each successive setting: #'s 2 to 8, but do not fold them, and only pass them through each setting once. You may stop rolling sooner, if you prefer a thicker pasta. Lay the strips of pasta out on a flour-dusted surface to dry for 15 minutes before proceeding to cut it. Always make certain that the pieces you are not actively rolling stay covered.

RECIPE CONTINUED ON NEXT PAGE...

Fresh Egg Pasta (cont)

4. After the dough has dried for 15 minutes, you may cut it into the desired width and length i.e.: tagliatelle, fettuccine, tonnarelli, maltagliati, lasagna etc.
5. Always toss freshly cut pasta with a little flour to prevent sticking.
6. To clean the pasta machine, brush the flour off with a pastry brush. If there is dough stuck to the rollers, allow it to dry before trying to chip it off. Never use water to clean the machine, it will become rusty and unusable.
7. Fresh pasta is best cooked and eaten the day it is made but may be frozen for longer storage. Frozen pasta may be cooked straight from the freezer.

COOKING FRESH PASTA

1. Bring a large pot of water to a rolling boil. You'll want about 1 gallon of water per pound of pasta.
2. Generously season the water with salt; it should taste like the ocean.
3. Add the pasta, stirring briefly, until the water returns to a boil. Lower the heat slightly to keep the water at a simmer. Depending on the size and thickness of the pasta, it will be al dente in about 3 to 5 minutes.
4. Drain the pasta, reserving a bit of the pasta water for saucing.
5. Toss the hot pasta with the desired sauce and bit of the reserved pasta cooking water.
6. Serve immediately with freshly grated parmesan cheese, if desired.

STORAGE

1. Dry long noodles by suspending them using a pasta drying rack, or by creating loose bundles on a cooling rack. Make sure that air can flow freely around the pasta as it dries. Dry thoroughly, until the noodles break when bent. If drying in bundles, place a fan near the cooling rack to make sure the pasta in the center of the bundles dries completely, or use the lowest heat setting in a food dehydrator.
2. Alternatively, lay pasta out on a baking sheet and place in the freezer. Once completely frozen, transfer to a freezer bag. Use within a month for the best flavor. This is the preferred method for filled pasta.

Herbed Browned Butter

INGREDIENTS

<input type="checkbox"/> 113g (½ cup) unsalted butter	<input type="checkbox"/> Salt and freshly ground black pepper, to taste
<input type="checkbox"/> Fresh herbs (such as 1 medium sprig fresh rosemary; or 2 to 3 sprigs fresh thyme; or 1 to 2 sage leaves)	<input type="checkbox"/> Grated parmesan cheese, for serving (optional)
	<input type="checkbox"/> 1 tablespoon chopped fresh parsley (optional)

DIRECTIONS

1. In a small saucepan set over medium-low heat, combine the butter and herbs. Cook the butter until it turns "nut brown". Watch carefully, being mindful not to let the butter burn.
2. Strain out the herbs and season the sauce to taste with salt and pepper. Keep sauce warm until ready to serve. Alternatively, store the sauce covered in the refrigerator up to 1 week, then reheat the sauce in a small pot over low heat.
3. Toss cooked pasta with the butter sauce and garnish the pasta with a sprinkle of parmesan cheese and chopped parsley, if desired.