

What's for dinner Canton.com
Chef Herrera, C.C.E.

Menu Item	<i>French Pasta Dough</i>
Number of Portions	<i>N/A</i>
Portion Size	
Cooking Method	<i>Boiling</i>
Temperature	<i>N/a</i>

Ingredients:

Amount	Item
6 ounces	<i>All purpose flour</i>
3 each	<i>Egg yolks</i>
1 each	<i>Egg</i>
1 ½ teaspoon	<i>Milk</i>
1 teaspoon	<i>Extra virgin olive oil</i>

Procedure:

In a mixing bowl, combine the Milk egg yolks, eggs, and olive oil.

Begin to stir the flour until the dough becomes consistent , smooth and a little stick. KEEP IN MIND, YOU MAY NOT BE USING ALL OF THE FLOUR.

Double-wrap the dough in plastic wrap to ensure that it does not dry out. Let the dough rest for at least 30 minutes and up to 1 hour before rolling it through a pasta machine. The dough can be made a day ahead, wrapped and refrigerated; bring to room temperature before proceeding.