

FRESH HANDMADE PAPPARDELLE PASTA

CHEF CULTURES LLC

Prep Time: 20 Minutes • Rest Time: 20 Minutes • Cook Time: 2–3 Minutes • Yield: 1 Student Portion

Description

Fresh pasta is one of the world's simplest and most beloved foods. In this hands-on culinary lesson, students transform just a few ingredients into silky handmade noodles using traditional Italian techniques. Students will mix, knead, rest, roll, and cut their own fresh pasta before enjoying it with homemade marinara sauce, fresh basil pesto, and Parmesan cheese.

Ingredients (Per Student)

- ½ cup Italian 00 Flour
- 1 whole large egg
- Pinch fine sea salt

For Dusting

- Semolina flour
- Additional 00 flour

For Finishing

- Olive oil
- Parmesan cheese
- Salt to taste
- Fresh Basil Pesto
- Marinara Sauce

Directions

1. Create a Flour Well – Place flour and salt on your silicone work mat and create a well in the center.

2. Add Egg – Crack the egg into the center of the well.

3. Mix – Using a fork, slowly pull flour into the egg until a shaggy dough forms.

4. Bring Dough Together – Use a dough scraper to gather loose flour and dough into a rough ball.

5. Knead – Knead 3–5 minutes until smooth and elastic. Add a few drops of water if dry or a dusting of flour if sticky.

6. Rest Dough – Cover and rest for 20 minutes.

7. Roll Dough – Roll into a thin rectangle approximately 1/16-inch thick.

FRESH HANDMADE PAPPARDELLE PASTA
— CHEF CULTURES LLC —

Silky, tender pasta made from simple ingredients and traditional techniques. Perfect with pesto, marinara and Parmesan!

3 SIMPLE STEPS

1 MIX & KNEAD THE DOUGH

- Create a flour well
- Add egg to center
- Mix with a fork
- Knead until smooth and elastic

Soft, smooth dough ready for resting.

2 REST & ROLL

- Cover and rest 20 minutes
- Roll into a thin rectangle
- Dust lightly with flour

Thin dough sheets create tender pasta.

3 CUT, COOK & ENJOY

- Cut into wide pappardelle noodles
- Cook 2–3 minutes in salted water
- Toss with olive oil and a pinch of salt
- Serve with pesto, marinara & Parmesan

Fresh handmade pasta ready to eat!

NOTES

- Italian 00 flour creates a smooth dough that rolls easily and makes silky noodles.
- Fresh pasta cooks much faster than dried—just 2–3 minutes!
- Semolina flour helps prevent noodles from sticking together.
- Every noodle will be unique—and that's part of the beauty of handmade pasta.

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8. Cut Noodles – Dust lightly with semolina and flour, loosely roll the sheet, and cut into ¾-inch-wide pappardelle noodles.

9. Separate and Dry – Unroll noodles and toss lightly with flour.

10. Cook Pasta – Cook in boiling salted water for 2–3 minutes.

11. Drain and Finish – Toss with olive oil and a pinch of salt. Serve with pesto, marinara, and Parmesan.

Chef Ron's Notes

Italian 00 flour is milled more finely than all-purpose flour, creating a smooth dough that rolls easily and produces tender, silky noodles.

Fresh pasta cooks much faster than dried pasta and is traditionally enjoyed shortly after it is made.

A small amount of semolina flour helps prevent noodles from sticking together.

Every noodle will be unique—and that's part of the beauty of handmade pasta.

Simple ingredients. Skilled hands. Delicious results.

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