

MOD
ERN
PLATE
CATERING

Fresh Pappardelle

INGREDIENTS

- 2 ½ cups Italian-style 00 flour, plus additional for dusting
- 3 large eggs
- 1 pinch salt
- 1 teaspoon olive oil
- 1 tablespoon water, or as needed

Directions

- Place flour on a dry work surface. Make a well in the center and crack in the eggs; add the salt and olive oil. Gently beat eggs with a fork, incorporating the surrounding flour, until batter is runny. Bring remaining flour into the batter using a bench scraper until dough forms a ball. Mix in water, 1 tablespoon at a time.
- Knead dough with your hands by flattening the ball, stretching, and folding the top towards the center. Turn and repeat until dough is soft and smooth, about 10 minutes. Shape dough into a ball. Place in a bowl and cover with plastic wrap. Refrigerate until firm, 30 minutes to 1 hour.
- Dust work surface with flour. Divide dough into 2 equal portions. Flatten 1 piece a little and roll out a few times with a rolling pin. Turn dough 45 degrees and roll a few more times. Continue rolling and turning until dough is paper thin
- Slice dough into 1-inch-thick strips. Unroll strips and toss generously in flour. Let air-dry, about 30 minutes.
- Bring a large pan of salted water to a boil. Drop in pasta and cook until tender yet still firm to the bite, 3 to 4 minutes. Drain, coat with olive oil, lemon zest and S&P to taste.