



Cooking Demonstration with Mulvaney's

October 15th, 2020

Recipe Guide: Tomato Extravaganza

- Easiest Pasta You Have Ever Made -Three Methods

Recipe Method 1

Easiest Pasta Mixer Method



INGREDIENTS

6 Eggs
4 cups Semolina, pasta or "00" flour
3 ounces olive oil
2 tablespoons salt
Water as needed

PROCEDURE

- In a mixer with paddle attachment, combine salt, yolks and oil.
- Add flour of choice.
- Add water as needed until a crumbly mass forms, dough should be firm and not moist. You will be able to squeeze it together in your hand.
- Knead with salt.
- Wrap and allow to rest 1 hour in the refrigerator.

ROLLING OUT

- Make balls, ping pong size is about a portion. Let rest for 20 minutes then roll out thinly on a well floured board. When it is as thin as you like, flour top and loosely cut into desired thickness. Fluff up and cook to al dente. If storing it for later you should dust with extra flour (we use rice flour or corn starch.) and freeze until ready to use.

Recipe Method 2

Easiest Pasta Hand Method



INGREDIENTS

- 6 Eggs
- 4 cups Semolina, pasta or "00" flour
- 3 ounces olive oil
- 2 tablespoons salt
- Water as needed

BY HAND PROCEDURE

- Mound flour and salt making a depression in the middle. Fill hole with eggs, oil and a bit of water(you may need to add more if dough is dry or flour is wet.) Using fingers bring flour from ring into wet ingredients to make a paste and then a dough. Begin to knead- make a disc of dough, fold in half with left hand and push up and to the right, roll back. Fold in half with right hand and push up and to the left, roll back. Repeat, usually 8-10 minutes, until dough is springy.

ROLLING OUT

- Make balls, ping pong size is about a portion. Let rest for 20 minutes then roll out thinly on a well floured board. When it is as thin as you like, flour top and loosely cut into desired thickness. Fluff up and cook to al dente. If storing it for later you should dust with extra flour (we use rice flour or corn starch.) and freeze until ready to use.

Recipe Method 3

Easiest Pasta Cuisinart Method



INGREDIENTS CUISINART PASTA

2 Eggs or 3 yolks, which makes it richer

2 cups Semolina, pasta or "00" flour

Extra virgin olive oil

Salt

Water as needed

PROCEDURE

- Put flour and salt in Cuisinart/robot coupe and turn on. Drizzle in one ounce of olive oil and add eggs. While spinning add water slowly until the mix looks like wet sand. Turn machine off and check for consistency as above. Adjust with either more water or flour as needed. Wrap ball and let rest before cutting.

ROLLING OUT

- Make balls, ping pong size is about a portion. Let rest for 20 minutes then roll out thinly on a well floured board. When it is as thin as you like, flour top and loosely cut into desired thickness. Fluff up and cook to al dente. If storing it for later you should dust with extra flour (we use rice flour or corn starch.) and freeze until ready to use.