Bow Tie Pasta

Ingredients: Pasta Dough

2 1/3 c. all-purpose flour

½ t. salt

2 eggs

1/3 c. + 1T. water, divided

1 t. olive oil

Recipe Steps: Pasta Dough (DAY ONE)

1. On the island countertop, combine flour and salt.

2. Make a well in the middle of the flour.

3. In a small bowl, lightly beat the eggs, 1/3 c. water and oil.

4. Pour the egg mixture into the well of the flour.

5. Work quickly to combine the ingredients (using the dough scraper).

6. Add 1 T. water to the dough.

7. Knead the dough until smooth (8-10 minutes).

8. Wrap in plastic wrap. Label and store in the refrigerator.

Recipe Steps: Pasta Dough/Sauce (DAY TWO)

1. Divide dough evenly among the team members in your kitchen.

2. Set the pasta machine on its widest opening; pass a dough portion

through. Reset on the next narrowest setting; pass dough through again. Repeat through the #4 opening.

3. Return dough to island counter and cut (using pasta roller) the sheet pasta

into 2x1 inch rectangles.

4. Pinch the centers to form bow ties.

6. Lay the noodles on a baking sheet lined with parchment paper and dusted with flour (DO NOT STACK PASTA).

7. Wrap with plastic wrap, label, and store in the refrigerator.

8. Pick one of the five sauces that would complement your type of pasta the

best and store in refrigerator with dough.

Recipe Steps: Pasta (DAY THREE)

1. Heat and then simmer sauce in sauce pan.

2. Boil water (with salt and oil).

3. Add bow tie pasta.

4. Bring water to a second boil.

5. Check pasta periodically for doneness.

6. Drain pasta.

7. Combine pasta and sauce in serving bowl.