

Pasta a Mano 202

Follow instructions for the standard pasta ball on the handout for **Pasta a Mano 101**.

The emphasis this time is on **laminating**: to make a resilient and thin pasta sheet on a pasta machine. This time it will take precision and some practice to get the right thickness while achieving regular sizes so to run easily through the pasta machine and fit properly into the ravioli stamp.

We will make a batch of **ravioli** and a batch of **garganelli** for cooking and make some farfalle, lasagne sheet inlayed with herbs, tortellini and more. For the thin sheet pasta, change the recipe to **2 ½ cups of Durum Semolina, 3 large eggs** and the tablespoon of olive oil. Depending on the egg size we might not need water this time. Keep dusting the board with regular unbleached flour as you knead, until it becomes pliable and not sticky.

This will give you roughly 600-gram pasta ball. This size is plenty for four full servings.



Cut as you need little pieces weighing **70 grams**. Use weight scale. This size will be easier to work when laminating.

Make little sausages and flatten a little with the wood pin to bring to a thickness that will fit into the pasta machine larger setting. Make sure the sheets are well dusted with flour.



Pasta machines have a 1 to 7 dial. Start at the largest setting.

Run the dough through the first setting 12 times while folding on both ends resulting in a triple layer. This is the "laminating" that will give the sheet resilience and strength.



Run through the smaller settings, while sizing the sheet on the ravioli stamp. Fold over the sheet as needed to stretch it to form evenly, width and length to the ravioli form. Trim excess to fit stamp.

Dust the sheet with flour and lay to rest on a clean cotton towel and cover with another towel to keep moist. It is best to make sheets as needed. You do not want them to be dry when forming the garganelli or ravioli.

For the **Garganelli**, cut the sheets into squares on the ravioli stamp. Wet one end of the square with egg wash. Roll up the square on a flour- dusted dowel while pressing on the ridged gnocchi board, sealing the egg washed tip. Pull out the garganelli gently from the dowel and lay on a tray dusted with flour.



For the **Ravioli**, lay a sheet on the ravioli stamp board and add the filling in each pocket. Brush with egg wash on the edges of each ravioli. Lay gently the second sheet. Gently press with palm of hands to adhere properly everywhere then dust with flour. With the rolling pin, cut through the ridges of the ravioli stamp. Pull away remnants of dough and remove each ravioli and lay to rest on a tray dusted with flour.



“Farfalle” “Tortellini” “Lasagne Sheets” “Raviolone inlayed with parsley” and many other shapes. Invent some of your own. Have fun!



Once you have learned how to properly stretch a well sized sheet, the possibilities are endless. Buon appetito!



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