



COREY SIEGEL

---

## FRESH PASTA DOUGH

---

### INGREDIENTS:

- 2 EA Eggs
- 25 Gr Olive Oil
- 20 Gr Salt
- 180 Gr Egg Yolk
- 450 Gr OO Flour
- 50 Gr Semolina

---

### METHOD:

1. If you have a tabletop mixer, combine all ingredients in the mixing bowl and use the dough hook on low speed for 6 minutes.
2. Otherwise, mix the two flours and create a well on the table.
3. Add the remaining ingredients to the center of the well and use a fork to incorporate flour from the well into the liquid center.
4. Once the dough has begun to form, knead with your hands for 10 minutes.
5. Allow the dough to rest in the refrigerator for 20 minutes before rolling out.

### TOMATO FLAVORED:

Add 25 Gr fresh tomato powder

### SPINACH FLAVORED:

Saute 1 cup of packed spinach for about 1 minute in a small amount of olive oil. Place the spinach on a napkin, allow it to cool and squeeze out any excess moisture. Puree the spinach with the eggs in a food processor and continue the same dough method.

\*I learned this recipe while in Pordenone, Italy from Paolo Pettenuzzo and I have been using it ever since!