

# THE CULINARY

## *Playground*



### **Basic Pasta Dough**

2 Cups All-Purpose Flour

2 Eggs

4 egg yolks

1 teaspoon Salt

Add flour into large bowl. Make a well in the center about 4 inches wide. Pour whole eggs, egg yolks, and salt into well and, using a fork, beat thoroughly. When combined, gradually incorporate flour into the eggs until a wet, sticky dough has formed. Begin kneading, adding flour in 1 teaspoon increments as needed.

If dough is too dry, add drops of water. Knead until dough develops a smooth, elastic texture similar to a firm ball of Play-Doh - about 8 minutes.

Wrap ball of dough tightly in plastic wrap and rest on countertop for 30 minutes.

When the dough has rested, divide into quarters and process through a pasta machine or roll to 1/8" thickness and cut with a knife to the desired shape. When the noodles are done, bring a pot of boiling water to a boil and gently add the noodles to the pot. Cook about 2 minutes, or until the pasta floats to the surface.

Remove with a slotted spoon. Sauce and serve.



## **Basic Red Sauce**

1 (28-ounce) can peeled plum tomatoes, no salt or herbs added  
5 tablespoons unsalted butter  
1 small white onion, peeled and cut in half  
Kosher salt

Put a 3-quart saucepan over medium-high heat. Add the tomatoes, butter, onion halves, and a big pinch of salt. Bring to a simmer, and then lower the heat. Crush the tomatoes lightly with the back of a spoon as they cook, and stir occasionally. Simmer very gently for 45 minutes, or until droplets of fat appear on the surface of the tomatoes. Remove and discard the onion.

Taste and add salt if needed.

Serve over hot pasta with Parmesan and black pepper, if desired.