

## Robust Stovetop Pork Chops

- 4 cups Flour
- 5 extra large Eggs
- A pinch of Salt

If you have a pasta machine great! But if you do not have a pasta machine, its fine. This is a very simple pasta that I think is better than any store bought and works with many different sauces and proteins.

This is a very simple homemade pasta.

And if you are new to homemade pasta, this is a great place to start because it does not require any special ingredients or equipment.

Of course a pasta machine would be helpful and cut some of the preparing time off, but is not required by no means.

### Directions

Set aside  $\frac{1}{4}$  cup of flour.

On a flat surface (wooden if you have it) form flour into a volcano (flour should be in a heap with a well or dip in the center, like a volcano.)

Crack all the eggs into the center of the flour volcano.

With a fork, lightly scrabble the eggs.

Add a little bit of flour in center with eggs and mix with fork or fingers. Keep adding a little flour and working it in each time with fork or fingers.

Keep repeating the last step till all the flour and eggs are combined.

With your hands and a scraper (if you do not have a pastry scraper just use a thin metal spatula) combine all the flour into your dough. Dough may be sticky and lose but together for the most part.

If you feel dough is way too wet still, Add in a little of the reserved flour till its not sticky anymore, but do not over dry your pasta either. If you feel pasta is over dried just add 1 tsp of water t a time till you feel its at the right consistency.

Once flour and egg are ALL combines, work/knee your pasta dough for 10-15 minutes or till it all comes together completely. Dough should not be sticky or lose anymore and be able to form a solid dough ball.

Wrap dough ball in plastic wrap or seal in a container and let rest for 30 minutes.

After dough has rested, unwrap dough ball and divide into 6 equal sized pieces. Be sure to cover any dough that is not being rolled, to ensure it does not dry out.

On a lightly floured surface, take one piece and roll into a flat rectangle with a rolling pin.

With a sharp knife cut rectangle dough into  $\frac{1}{3}$ " inch wide strips.

With a rolling pin, roll strips in to thin long strips, lightly flouring each strip to keep it from sticking. Your pasta should be thin enough to slightly see through it..

Once strips are rolled out, lay them to dry on a lightly floured surface or drape using a pasta drying rack. Let formed and cat pasta dry while rolling the rest of pasta dough.

#### IF USING A MACHINE

Cut dough into small sections and roll out flat.

Feed dough into pasta machine according to machine directions. Folding into thirds and feed back through machine directions.

Repeat feeding dough till it is smooth.

Once dough is smooth, roll through machine reducing the setting till dough is at the thickness you desire it to be.

If dough rips, don't panic. Just fold and keep rolling it through the machine till it is smooth and solid again.

Once desired thickness is reached, use pasta cutter attachment to cut into strips.

Make sure to flour pasta and let dry. This will keep it from sticking and tearing.

Let pasta rest to dry for 20-30 minutes.

In a large pot, filled  $\frac{3}{4}$  the way with water and a tbsp of Kosher or Sea salt, bring water to a boil.

Add pasta to boiling water and stir to ensure pasta does not get stuck together unless cooking rolled up tagliatelle and let cook for 3-5 minutes, till al dente or desired doneness.

Remove from pot and drain well.

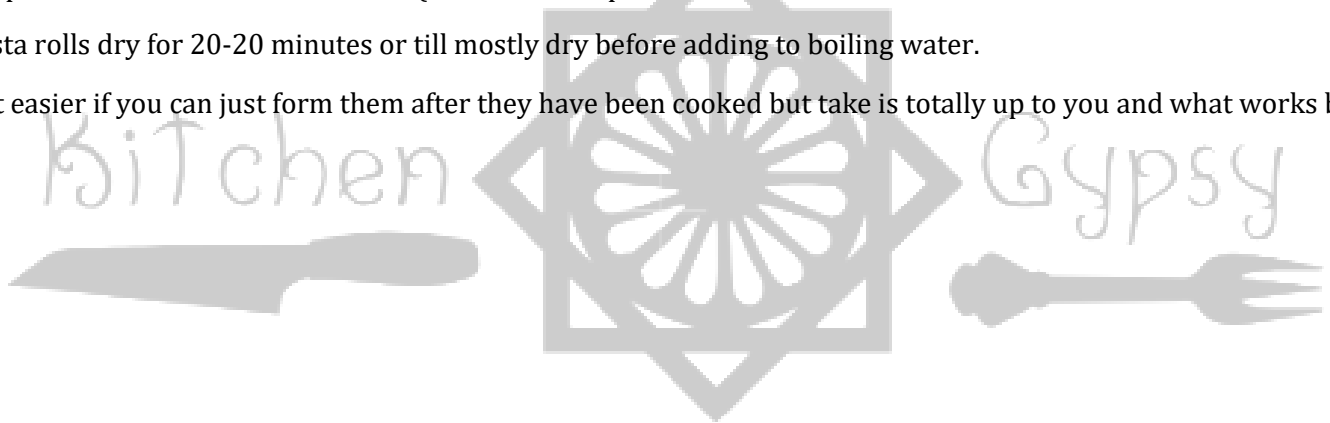
Use with desired sauce or you can check out "The Kichene Gypsy Shop's" sauces and try one of our amazing sauces!

\*If wanting to try cooking the Tagliatelle in formed rolls.

Starting with the first batch of pasta you formed by hand or machine, once pasta is mostly dry but still flexible take about 6-8 strips and roll into a semi-loose ball (the roll ball of pasta should be  $1\frac{1}{2}$ " to 2" wide and about 1" to  $1\frac{1}{2}$ " tall).

Let pasta rolls dry for 20-20 minutes or till mostly dry before adding to boiling water.

I find it easier if you can just form them after they have been cooked but take is totally up to you and what works best for you.



The

Kitchen



Gypsy

