



Gluten Free



TheBloomfieldFarms.com



Basic Pasta Dough

EQUIPMENT NEEDED:

Stand up electric mixer with whisk & paddle attachments, measuring cups/spoons, small mixing bowl, cutting board, rolling pin, plastic wrap.

INGREDIENTS:

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| 1 pound Bloomfield Farms® All Purpose Baking Mix | 1/4 cup extra virgin olive oil |
| 4 Grade A large eggs | 1/2 teaspoon kosher salt |
| 1 Grade A large egg, yolk only | 2 to 3 tablespoons tap water |

PROCEDURE:

1. Whisk the whole eggs, egg yolk, olive oil and salt on low until the mixture is thoroughly incorporated.
2. Turn the mixer off, remove the whisk attachment and replace it with paddle attachment.
3. Beat the Bloomfield Farms® All Purpose Baking Mix on low until a dough ball forms.
4. Dust the cutting board with a small amount of the Bloomfield Farms® All Purpose Baking Mix and then transfer the dough ball from the mixer bowl onto the dusted cutting board.
5. Using the heels of your palms begin kneading the dough until you have achieved a smooth, soft texture within the dough; 10-15 minutes.
6. Once the kneading is complete, wrap the dough in plastic wrap and refrigerate for at least 1 hour before using.

APPLICATIONS:

This pasta dough can be used in the same way that a semolina based pasta dough can be used; once rolled out it can be cut into small sheets for lasagna, squares or rounds for ravioli or using a pasta machine cut out your favorite type for tonight's dinner! *Note: When cooking fresh pasta be aware that it will cook much quicker than dried pasta based upon the thickness and size of your cuts.*