Good Eats: Use Your Noodle Part 2

1. List the ingredients used in Alton’s pasta dough recipe.

   Ingredients:
   _____ eggs           _____ t salt           _____ c flour
   _____ T water        _____ t olive oil

2. Make a bowl in the flour using your ______________. Make sure it is ______________ around the sides.

3. Pour in a small amount of the ______ mixture into the volcano. You then use your index and middle finger to spin the egg mixture. Use your other hand to ______________ the wall, while slowly pushing it in towards the center. The dough takes what it ________.

4. As soon as it comes together into a firm ___________ dough, wrap in plastic wrap and allow at least a ____________ to let it rest.

5. What does Alton use to get his pasta machine stabilized?

6. You want to keep the pasta dough ____________ while you make it.

7. Lightly flour the surface before you begin rolling the dough.

8. Use a bench scraper to split dough into __________ portions. Shape each into a ______________ shape.

9. Roll the dough out to a ¼ inch thick. This is considered kneading the dough. You are not shaping the pasta. You want to roll it into a long strip though.

10. Fold into 3 sections and roll out again, making a little thinner each time. Do this until you get the thickness you desire. If using a pasta machine you should keep putting it through the roller until ____.

11. Use ____ t of filling chosen on each ravioli. Lay out every ______ inches.

13. What should you use to mark the dough center?
14. What should you use to seal the ravioli?
   • an egg _______
     o ______ egg
     o ______ t water

15. Use a pastry brush to apply the egg wash down the ____________, one side & then once right down the ____________ of each ravioli.

16. Fold in half lengthwise. Avoid air bubbles by starting on the __________ edge and working out around the filling.

17. Use a pizza cutter to cut them. Inspect each one for an opening. Freeze for about ___ hours.

18. Boil ½ a gallon of water, ___ t kosher salt and _____ t oil.

19. Add a handful of ravioli to the water. They should take about 3 minutes to boil. You know they are done when they __________. Put them in a bowl with a little bit of oil to prevent sticking.

20. In a skillet, heat ____ butter. When the butter foams toss in the ravioli. Add a bit of seasoning of your choice.

21. If rolling by hand you need to knead ____-____ minutes for gluten (an elastic substance that allows easier shaping). Wrap & rest in refrigerator.

22. Cut dough into 4 equal pieces. Keep covered while not using each. Roll into a ½ in thick and cut into _____ inch pieces.

23. Roll into a ball, smash it ______. Put down a little bit of flour. Roll using a wooden dowel. Roll and flip and roll and flip until it is no thicker than a nickel. Use a cookie cutter to get a perfect shape.

25. Measure ______ c ricotta cheese, _____ T chopped frozen & thawed spinach, ____ egg, ¼ t pepper and 1 pinch of nutmeg.

27. Place ____ t of filling in the center of the dough, brush one side with __________ ________________ and fold in half. Place your ______________ finger behind the dumpling, pull the sides back and pinch together. You have now made a ______________.