

MAKE YOUR BEST PASTA

Chef Linda Miller Nicholson – Seattle, WA

In a blender, place three eggs and approximately ¼ cup of colorful ingredient. Cover and blend until pourable, adding more water, egg or color ingredient as needed. Pour 2/3 cup of the egg mixture into a large bowl.

Add 2-1/2 cups of pasta flour and stir until combined. On a lightly floured surface, turn the flour mixture out and knead until the dough comes together, adding more flour or water as necessary. Then roll and shape as desired.

Pie and bread doughs are really fickle. Pasta, on the other hand – you can't hurt it! If you rip or tear it, just wad it up and run it back through the pasta machine. Don't worry. Relax! Have a glass of wine. It's not rocket science.

Pasta making doesn't need exacting ratios and measurements. You make dough by feel. An Italian grandmother passed down this bit of wisdom: *When you're done kneading it, the pasta should feel like your lower earlobe.* “Not that I've manhandled a lot of earlobes,” Linda says. “But it is a fairly consistent body part from person to person.”

You really can't add too much flour as you're sheeting out the pasta. Flour will help it achieve the right al dente texture and will prevent it from sticking.

Colorful Ingredients

- Orange – Harissa or any red pepper paste.
- Red – Beets mixed with a little bit of harissa. “Beets are straight pink, and the harissa turns it more red.”
- Blue – Butterfly pea flower powder
- Yellow – Grated whole turmeric root. “Do not use powder”.
- Black – Activated charcoal. “It has a neutral flavor, so it's more versatile. But try squid ink if you're making a seafood dish.”
- Purple – Blueberries mixed with beets.
- Green – Fresh green herbs. “Parsley is my favorite to use for a primary green color.”