



## Pasta Dough

*Chef Signature: Chris Cosentino*

<b>INGREDIENT</b>	<b>AMOUNT</b>	<b>UNIT</b>
Flour, AP	1¼	cups
Flour, Semolina	1¼	cups
Egg	3	each
Egg, yolk	3	each
Extra Virgin Olive Oil	1	tsp.

### **METHOD**

1. Whisk together the 3 egg yolks and extra virgin olive oil
2. In a mixer with a dough hook, combine all dry ingredients in the mixing bowl
3. Slowly mix on speed one and add the liquids until just combined
4. Mix on speed 2 until dough becomes fully mixed (about 4 minutes)
5. Remove dough to a work surface and knead until smooth
6. Let the dough rest in a walk-in for one hour, covered in plastic wrap

*\*Dough should not be dry. If the dough looks too dry during mixing, add a tablespoon of water.*

### **Rolling the cavatelli**

1. Divide dough into 8 pieces; keep covered with plastic wrap.
  2. Roll one piece at a time into a long rope, about 1/3 inch in diameter, then cut rope into 1/3-inch-long pieces.
  3. Using tips of index and middle fingers, firmly press each piece and pull dough toward you so it lengthens slightly and forms a curl in the middle.
  4. Transfer pieces to baking sheets. Repeat with remaining dough.
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