

Diana's Homemade Pasta

Traditional pasta recipes differ, but this is the one my friend-but-more-like-a-sister Diana grew up with. "Part of the joy of this pasta is the irregularity of it," she says, adding that there's no reason to be fussy or seek perfection. "The dough," she promises, "is extremely forgiving."

Serves 2+

2 cups all-purpose flour
2 eggs
2 egg whites
2 tablespoons olive oil
1 teaspoon salt

Place flour in a large bowl and make a well in the center. Crack the eggs and egg whites into the well, then add the oil and salt. Mix the wet ingredients together with a fork, ever so gradually incorporating the flour that surrounds it. Work slowly, bringing in the flour bit by bit. Eventually, you will have a dough, and it will begin to come together and almost form a ball. At this point stop, and with one floured hand, knead it a few times in the bowl and then dump it onto a floured board or countertop.

Using floured hands, knead for about 3 to 5 minutes, adding more flour as necessary if dough gets too sticky. Dough is ready when it's no longer tacky and a thumb indentation slowly comes out. Wrap dough in a floured tea towel and allow to rest at room temperature for at least 15 minutes.

Roll out on a floured board until 1/8" thick. (Diana does this all by hand, but if you have a pasta machine, by all means use it.) Roll slowly and deliberately -- it takes time to get the dough sufficiently thin. You want an even thinness all around.

Use a sharp knife or pizza wheel to cut the dough into fettuccini (about 1/4" wide). Lay each strand next to the others on a floured towel, careful not to overlap.

Cook pasta at a rolling boil in salted water until it floats to the top, roughly 4 minutes. Serve immediately with your favorite sauce.