



# Easy Entertaining

## Fettuccine Alfredo with Fresh Pasta

### Pasta:

- 2 cups all-purpose flour
- 1 T. semolina flour (plus additional for kneading and cutting)
- 1/2 t. fine sea salt
- 3 extra-large eggs (6 oz. or 3/4 cup)
- 1 T. olive oil

### Alfredo Sauce:

- 4 nests of fresh pasta
- 3 T. butter
- 1/2 shallot, finely chopped
- 1/2 cup heavy cream
- 2/3 cup parmesan cheese (finely grated)
- black pepper
- 1-2 T. minced parsley

### To Make the Pasta:

1. Using standing mixer with paddle attachment (or large bowl with wooden spoon), mix the all-purpose flour, semolina, salt, eggs and olive oil for 30 seconds.
2. Put dough hook on (or transfer dough to floured board) and knead for 2 minutes.
3. Take dough out of mixer (or keep on floured board) and hand knead for 1 minutes, using additional semolina flour as needed to keep from sticking.
4. Wrap dough in plastic and let rest on the counter for 30 minutes.

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### To cut into Noodles:

Prepare a rimmed baking sheet with a piece of parchment and a dusting of semolina flour. Set aside.

1. Unwrap the pasta and cut the dough into 4 pieces. Wrap 3 of the pieces in plastic and set aside. We will begin rolling out the first piece.
2. Flatten the piece of pasta dough into a rectangle (about 4 to 5 inches long.)
3. Set the pasta roller to setting 1. Fold the dough into thirds (like an envelope) and feed through the roller. Do this for a total of 3 times.
4. Place the pasta roller to setting 2. Feed the pasta through the roller 2 times. (Do not fold the dough.)
5. Place the pasta roller to setting 3. Feed the pasta through the roller 2 times. (Do not fold the dough.)
6. Place the pasta roller to setting 4. Feed the pasta through the roller 2 times. (Do not fold the dough.) The pasta is now ready to be cut.
7. Place fettuccine cutter on pasta machine and run sheet of pasta through to cut. Use semolina flour to help keep the noodles from sticking together. Divide the noodles in half and make 2 nests on the baking sheet. (Be generous with the semolina flour!)
8. Repeat steps 2-7 with the 2nd, 3rd and 4th piece of pasta. You will end up with 8 nests of pasta. If you need to stack the nests of pasta, place a piece of parchment or wax paper on top of the current nests, dust the paper with semolina flour and place additional nests of pasta on top.
9. Once all the pasta is cut, place the baking sheet into the freezer for 1 hour, or until the pasta is firm. Then transfer the pasta to sealed freezer bags or containers and place back in the freezer until you're ready to cook. Note: This pasta can be kept in the freezer for up to 1 month.

For Alfredo Sauce:

1. Bring a large pot of water to boil.
2. While you are waiting for the water to come to boil, place a large saute pan over medium-high heat. Add the butter. Once melted, saute the shallots for 3 minutes. Add the cream and let it cook for 1-2 minutes, until the sauce is thick. If the pasta is not quite done yet, turn the heat off and move the pan off the element.
3. When the water boils, add a big pinch of salt and 4 nests of pasta. Immediately place the timer on for 2-1/2 minutes. Gently move the pasta around in the water with your tongs to make sure the noodles separate. When the timer goes off, take a piece of the pasta and taste to make sure it is cooked through. Then use tongs and lift the pasta directly into the pan with the sauce; do not drain the noodles. (If that pan has been turned off, turn it back on to medium-high heat.)
4. Add half of the parmesan cheese to the sauce and toss well with tongs. Season with salt and pepper to taste.
5. Place pasta in serving bowl. Top with the rest of the cheese and the parsley.