

# Pasta Dough

For ribbon pasta

## Ingredients

$\frac{3}{4}$  lb flour (ideally farina 00, but don't fret over it)  
 $\frac{1}{4}$  lb semolina durum  
salt  
2 eggs  
4 egg yolks  
 $\frac{1}{4}$  crushed vitamin C tablet  
juice of 1 lemon

## Method

Form a well with the sifted flour, semolina and salt. Dissolve the vitamin C in the lemon juice, then beat the eggs and lemon juice and pour in the center of the well. Slowly incorporate the flour by running your finger along the rim. Once the dough comes together, knead until the dough becomes slightly warm and shiny. The dough should be shiny and elastic, and not sticky at all. Cover in plastic wrap and let rest one hour.

**NOTE:** measurements are approximate. On a rainy day you might want to skip an egg or something.