15. Method: Rolling Pasta Dough

"If it's a ravioli, or a tortellini, lasagna, cannelloni, tagliatelle, spaghetti—whatever you want, that dough is the base. That is it. That's your passport to great Italian dishes."

IMPORTANT CONCEPTS

- You can always add flour, but you can't take it away.
- Lightly flour your machine before you feed the dough through every time to prevent it from sticking. Make sure your hands (both backs and palms), as well as your surface, are lightly coated in flour.
- Never wash your pasta machine.

TAKE IT FURTHER

- Don't have a pasta machine? It's time to invest in one! Do some research on machines using this article as your guide.

ASSIGNMENT

Experiment with more pasta shapes and their classic Italian sauces. Follow this guide to pair shapes and sauces. Additionally, check out this comprehensive chart which categorizes pasta by type. Also noted are respective sauces and methods of cooking. Photograph your pastas when finished and write down your thoughts about the process, sharing them with your classmates. Which pastas turned out best? Which were the most difficult to make and why?

NOTES