

MAKING PASTA

Name _____ Period ____ Assign #

Directions: Read **MAKING YOUR OWN PASTA**. Answer the following questions. It is important that you understand how to make pasta before making it in lab. Pay special attention to the instructions for making the dough by hand.

MIXING THE PASTA DOUGH:

1. Copy the recipe needed for making homemade egg pasta.
2. The first step in making pasta is to mix the flour with what?
3. What does it mean to make a well in the flour?
4. What goes in the well in the flour?
5. Do you beat the eggs before adding them to the dough?
6. Why do you knead the dough?

ROLLING PASTA DOUGH:

1. How many pieces do you divide the dough into?
2. How can you keep the sections of dough from drying out while you roll out the other sections of the dough?
3. How thick should the dough be when it is rolled out?
4. How long should rolled dough be allowed to rest?
5. What does drying the dough prevent?

Resource for Option #2 - continued

CUTTING PASTA DOUGH:

1. What do you use to cut pasta dough?
2. What type of cutting motion should you not use while cutting pasta?

DRYING PASTA:

1. If you do not plan to eat the pasta right away, what can you do with it?
2. How do you store dried pasta?
3. How long does it take for pasta to dry?

COOKING PASTA:

1. How much water is used to cook 1 lb. of pasta?
2. How much salt is used to cook 1 lb. of pasta?
3. Should the pot be covered while you cook pasta?
4. How long does it take pasta to cook?
Fresh homemade pasta?
Commercially purchased pasta?
5. What should you use to stir pasta while it is cooking?
6. It is wise to rinse pasta that is to be served hot?
7. How can you keep pasta warm until it is ready to be served?